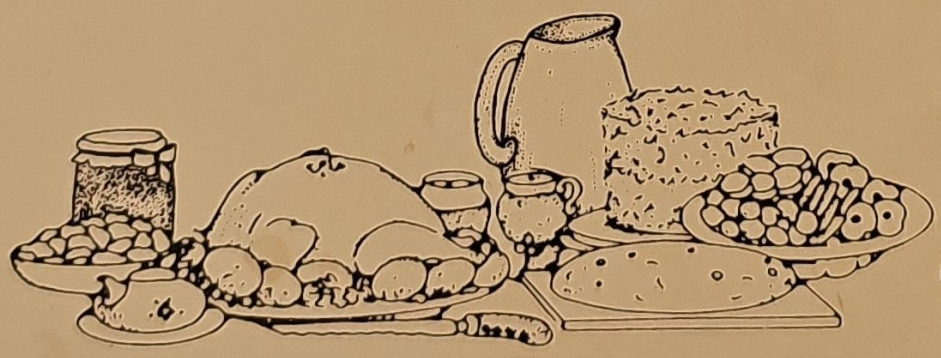
Denice Cox

WHAT'S COOKING IN SNOOK

(Volume 4)

(This Volume includes
Reprint of Volume 1)



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Expression of Appreciation

The Snook Brethren Youth Fellowship wishes to express our sincere appreciation and thanks to all those individuals who donated recipes, helped with the compiling and the selling or in any other way contributed to the publication of this delightful cookbook.

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TABLE OF CONTENTS

Appetizers, Pickles, Relishes 1

Soups, Salads, Vegetables 9

Main Dishes 27

Breads, Rolls, Pastries 45

Cakes, Cookies, Desserts 57

Candy, Jelly, Preserves 95

Beverages, Microwave, Miscellaneous 105

1047-85

FAVORITE RECIPES

FROM MY COOKBOOK

Recipe Name	Page Number

Appetizers, Pickles, Relishes

A HANDY SPICE AND HERB GUIDE

ALLSPICE—a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL—the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES—the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY—the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER—a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL—the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE—the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM—an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)—is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO—a plant of the mint family and a species of marjoram of which the dried leaves are used to make an herb seasoning. USES: An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

PAPRIKA—a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY—the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY—an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE—the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME—the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC—a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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APPETIZERS, PICKLES, RELISHES

SPINACH DIP

1 (10 oz.) pkg. frozen, chopped spinach
1 c. mayonnaise
1 c. sour cream
1 pkg. Knorr vegetable soup mix
5 chopped onions (optional)
1 c. water chestnuts, drained and chopped
Garlic powder to taste

Thaw spinach; place on paper towel and press until slightly moist. Combine spinach, mayonnaise, sour cream, vegetable soup mix, onions and then add water chestnuts; mix well. Cover and chill mixture several hours. Serve with assorted raw vegetables. It's also good served as a salad dressing.

Dina Beltrand

TEX-MEX DIP

1st Layer: Use 2 cans bean dip with jalapeno.

2nd Layer:

3 avocados, mashed
3 tsp. lemon juice
Salt and pepper

3rd Layer:

1 c. sour cream
1 pkg. taco seasoning mix
½ c. salad dressing

4th Layer: Use 1 can ripe olives.

5th Layer: Use ½ cup green onions.

6th Layer:

Chopped tomatoes
Grated cheese

Lydia Mae Faust

HOMEMADE COLE SLAW DRESSING

⅔ c. mayonnaise or salad dressing
4 tsp. sugar
4 tsp. cider vinegar
¾ tsp. salt

Mix together.

Mattie Rubach

GLORIA'S KITCHEN SINK SALAD DRESSING

1 c. vegetable oil
1 (10½ oz.) can tomato soup
½ c. packed brown sugar
⅓ c. apple cider vinegar
1 tsp. dry mustard
1 tsp. garlic salt
½ tsp. onion salt
½ tsp. celery salt
¼ tsp. Worcestershire sauce
¼ tsp. paprika
Dash of hot sauce
1 c. mayonnaise or salad dressing

Combine.

Mattie Rubach

TORTILLAS WITH CHEESE

3 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. sour cream
10 small green onions
1 Tbsp. lime juice
1 Tbsp. picante sauce
1 jalapeno pepper
2 family size pkg. flour tortillas

Mix all the ingredients except the cream cheese in a blender. Add the cheese and mix until smooth. Spread on flour tortillas, roll up and service with picante sauce for dipping.

Melinda Wilson

PEACH AND CANTALOUPE CONSERVE

1 qt. diced peaches
1 qt. diced cantaloupe
6 c. sugar
4 lemons (juice and grated rind)

Combine ingredients. Cook mixture until it is thick and clear, and pour it into clean, hot Ball jars. Seal at once.

Mrs. Erma Slovacek

CRANBERRY CONSERVE

4 c. cranberries
1½ c. water
2 c. sugar
1 c. raisins, chopped
1 apple, peeled, cored and chopped
1 orange and 1 lemon, chopped (juice and all)
1 c. chopped walnuts

Cook cranberries in water until skins pop off. Add other ingredients. Cook 15 minutes.

Elsie Muzny

CATSUP

Cut up tomatoes in large cooker. Add chopped onions and a small amount of water to keep from scorching. Cook till all juice is cooked out of tomatoes. Cool; strain through colander.

To one gallon of juice, add:

2 c. sugar
1 c. vinegar
¼ c. salt

Cook 30 minutes.

Add to hot juice:

1 tsp. paprika
⅓ tsp. red pepper
1 tsp. chili powder

Place ½ teaspoon cinnamon, ½ teaspoon allspice and ½ teaspoon black pepper in cloth bag tied tightly. Drop in hot juice. Cook till catsup is thick - around 1½ hours, slowly. Remove spice bag and pour in jars and seal.

Mrs. Clarence Junek

QUICK METHOD KRAUT

Materials:

Cabbage
Salt
Boiling water

Equipment:

Kraut cutter or sharp knife
Board and large bowl or pan
Teaspoons and tablespoons
Jars and lids

Cut cabbage fine. Pack in sterilized jars, firm but not tight, to the neck of the jar. Add 1 teaspoon salt to each quart. Pour boiling water in center of jar. Seal fairly tight and store, placing jars in pans to catch the juice which will overflow. The lid will eventually be loosened by the formation of gas in the jar. The lids may be tightened again after all fermentation has ceased.

This kraut is ready for use in 1 or 2 months. This kraut is not as sour as that made in large quantities.

Fresh dill, dill seed, green grapes, or caraway seed may be added to the kraut when making.

Mrs. John H. Rubach

KRAUT

Select good, firm heads of cabbage - preferably a late variety. Trim off all green leaves. Be careful to remove all discolored spots. Wash trimmed heads in clean running water. Core and shred. Be careful to keep utensils as clean as possible. Sprinkle salt on shredded cabbage and mix well. Use 2½ pounds of salt to 100 pounds of cabbage.

Pack tightly into a clean crock or barrel with wooden stomper. Spread a clean cloth over the shredded cabbage; place a wooden cover or plate on top of cabbage and weigh down with stones until about 1 or 2 inches of juice stand above the cover. Ferment in a cool place at 60°F. to 65°F. for 1 month to 6 weeks. If cabbage is fermented late in the fall, or if it can be stored in a very cool place, it may not be necessary to do more than keep the surface skimmed and protected from insects; otherwise it may be necessary to pack the kraut in glass jars, adding enough of kraut brine to fill jars completely. Seal tightly and set them away.

Mrs. John H. Rubach

PICKLED BELL PEPPERS

6 large red peppers
6 large green peppers
2½ c. vinegar
½ c. sugar
2½ c. water
2 tsp. salt, divided
2 tsp. mustard seed, divided
2 tsp. whole allspice, divided

Remove tops and seeds from peppers. Cut into quarters lengthwise and set aside. Combine vinegar, sugar, and water in a heavy saucepan; bring to a boil. Add peppers and heat thoroughly. Pack into hot, sterilized jars. To each pint, add ½ teaspoon salt, ½ teaspoon mustard and ½ teaspoon whole allspice. Cover with hot vinegar mixture; seal. Yield: 4 pints.

For variation: Add seeded jalapeno peppers to taste.

Audrey Hejl

MRS. RUST'S SALTY DILL PICKLES

2 c. vinegar (barrel or 90 grain)
12 c. water
1 c. salt
Dill and garlic

Pack cucumbers in jars and pour hot vinegar mixture over and seal. Give a hot bath until pickles begin to turn.

Audrey Hejl

MRS. GUSTA'S DILL PICKLES

Pack cucumbers in jars with dill. Add 1 tablespoon salt to each quart.

Heat:

3 c. water
1 c. vinegar (barrel or 90 grain)
1 c. sugar

Pour boiling hot over cucumbers. Give a hot bath until cucumbers begin to turn.

Audrey Hejl

GREEN TOMATO PICKLES

1 gal. tomatoes
3 large onions
½ box pickling spice
2 c. sugar
2½ c. vinegar (barrel or 90 grain)
1 tsp. celery seed
3 hot peppers (optional)

Wash and slice tomatoes. Slice onions. Place in crock or large mixing bowl with alternate layers of salt and let stand overnight. In the morning, place in a colander and rinse with cold water. Grind or chop peppers fine. Place spices in a cheesecloth bag and put in a pot with vinegar and sugar. Bring to boil; add tomatoes, onions, peppers, and celery seed. Cook until tender, stirring frequently. While hot, fill jars and seal.

Audrey Hejl

CHILI SAUCE

1 gal. tomatoes
2 c. chopped onions
2 c. chopped, red sweet peppers
1 pod hot pepper
1 c. sugar
3 Tbsp. salt
1 Tbsp. mustard seed
1 Tbsp. celery seed
3 Tbsp. mixed spices
1½ c. barrel vinegar or 90 grain vinegar

Wash and drain vegetables. Scald, core, peel, and chop red-ripe tomatoes. Peel onions; remove seeds from peppers; chop and measure. Mix all ingredients except spices and vinegar. Boil 30 minutes. Add spices (tied in a bag) and vinegar and boil until it is thick as wanted. Pour boiling hot into jars and seal. Makes approximately 4 pints. (If desired, half of the peppers can be green bell peppers.)

Audrey Hejl

BREAD AND BUTTER PICKLES

12 cucumbers
3 medium onions
¼ c. salt

Put in layers with salt and leave 2 to 3 hours. Drain.

Mix in pot and bring to boil:

1 c. sugar
1½ tsp. mustard seed
½ tsp. curry powder
½ tsp. celery seed
1 c. barrel vinegar or 90 grain
½ c. water

Pour cucumber and onions into vinegar mixture and simmer 10 minutes. Pack and seal in jars.

Audrey Hejl

MIXED PICKLES

4 c. cucumbers, sliced
2 c. carrots, sliced
2 c. celery, cut in chunks
2 red sweet peppers, sliced
1 hot pepper
1 cauliflower
2 c. water
2 c. onions, sliced
1 c. salt
4 Tbsp. mustard seed
2 Tbsp. celery seed
1½ c. sugar
2 c. vinegar (barrel or 90 grain)

Wash, rinse, drain and cut vegetables as wanted. Dissolve salt in 1 gallon water. Pour over vegetables. Let stand about 18 hours. Drain. Add seeds (also spices if wanted) and sugar to vinegar. Boil 3 minutes. Add vegetables. Simmer until hot through, then bring to boiling. Pack, boiling hot, into jars and seal.

Audrey Hejl

PICKLED OKRA

1 c. vinegar
1 c. sugar
2 c. water

Add pickling spice. Bring to a full boil for 1 minute. Pour over okra already packed in jar. Seal. Put in hot water for a while.

Mrs. Edwin Jez

PEAR RELISH

16 medium pears
10 red bell peppers
6 green hot peppers
6 big onions
3 tsp. salt
2 tsp. mustard seed
3½ c. sugar (save back ½ c.)
4 c. vinegar

Run peppers, pears, and onions through grinder or grate after peeled and cored. Add sugar, salt, vinegar, mustard seed and cook 20 minutes. Take the ½ cup sugar and 2 tablespoons of cornstarch and add to first mixture and cook until it thickens. Put in jars while hot. Seal.

Mrs. Edwin Jez

PEAR PRESERVES

9 c. pears, diced small
5 c. sugar
1 c. diced pineapple
Grated rind of 1 lemon

Boil 45 minutes and put in jars and seal.

Mrs. Edwin Jez

"For the grace of God that bringeth salvation hath appeared to all men, Teaching us that, denying ungodliness and worldly lusts, we should live soberly, righteously, and godly, in this present world; Looking for that blessed hope, and the glorious appearing of the great God and our Saviour Jesus Christ; Who gave Himself for us, that He might redeem us from all iniquity, and purify unto Himself a peculiar people, zealous of good works."

Titus 2:11-14

OLD FASHIONED PICKLES

1 gal. water
1½ c. vinegar
1½ c. canning salt
Dash of black pepper

Cold pack the pickles in jars. For 1 quart jar use a medium size button of garlic, about 10 green grapes and leaves of grapes, too. Piece of dill or ½ teaspoon dill seed. If you like slices of onion, red hot peppers or pickling spice to your taste. Bring to boil water, and seal tight. In few days they may turn milky, but in due time they will clear up.

Reynalda Janac

PICKLED BEETS

Cook small beets until tender. Cold dip and slip skins.

Make a pickling syrup of:

2 c. sugar
2 c. water (beets were cooked in)
2 c. vinegar
1 lemon, sliced thin
1 Tbsp. cinnamon
1 tsp. cloves
1 tsp. allspice

Cover beets with mixture and simmer for 15 minutes. Seal in clean, hot jars.

Mattie Rubach

SQUASH RELISH

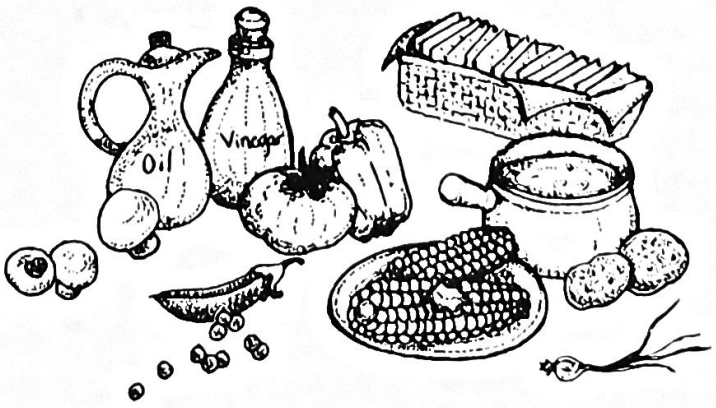
10 c. squash (after chopped)
6 tsp. salt
2 small cans pimento
3 c. chopped onions
6 c. chopped cucumbers
2 large green peppers
2½ c. apple cider vinegar
5 c. sugar
1 tsp. turmeric
2 tsp. celery seed

Mix together and boil 8 minutes and put in jars and seal.

Reynalda Janac

Notes

Soups, Salads, Vegetables



FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	⅙ pound and 3 gal. water	⅓ pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

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SOUPS, SALADS, VEGETABLES

POTATO SOUP

3 medium potatoes, sliced
2 stalks celery
1 large onion, sliced
2 carrots
1 sprig parsley
2 qt. water
3 Tbsp. butter
1 Tbsp. flour
1 c. hot milk
Salt to taste

Cover vegetables with water. Add seasoning and cook until well done. Heat butter until light brown; add flour and let mixture cook until well blended. Add hot milk to flour mixture. Simmer until thick, then add to vegetables.

Mattie Rubach

MANY BEAN SOUP

Collect as many varieties of dried beans as possible. Mix beans together and package in 1½ cup packs. Soak 1½ cups beans and 1 tablespoon salt in cold water overnight. Next morning, wash beans and drain. Put beans, ham bone, bits of ham and 2½ quarts of cold water into a *large* pot (turkey or sausage may be substituted). Cook gently for 3 hours, covered, until beans are tender.

Add:

1 can Ro-Tel tomatoes
Juice of 1 lemon
1 clove garlic, minced
1 large onion, chopped
3 ribs celery, chopped
Salt and pepper to taste
½ handful fresh parsley, chopped

Simmer for at least 30 minutes or longer (depending on thickness desired).

This is a hearty soup for a cold day and it freezes well.

Georgia Ptacek

LIME JELLO SALAD

1 small pkg. lime Jello
1 c. boiling water
12 large marshmallows
1 small can crushed pineapple
½ c. chopped pecans
½ c. cottage cheese
1 tsp. lemon juice
1 c. whipped cream or 1 pkg. Dream Whip

Add boiling water to Jello and stir until dissolved, then add marshmallows and stir until almost dissolved, then add the pineapple and pecans. When the mixture has cooled, add lemon juice and cottage cheese. Put in icebox until it is almost congealed, then fold in whipped cream or Dream Whip and return to icebox. Before serving, dot with cherries.

Mrs. John Schoenemann

SWEET AND SOUR CARROT SALAD

4 c. cooked carrot slices
1 onion, sliced thin
½ green pepper, chopped
1 can tomato soup
¾ c. vinegar
½ c. oil
1 c. sugar
2 tsp. prepared mustard

Mix and heat dressing ingredients; pour over vegetables. Let stand 24 hours. Serve hot or cold.

Lorraine Benignus

CRANBERRY SALAD

1 c. hot water
2 pkg. cherry gelatin
1 c. hot water
1 c. sugar
1 Tbsp. lemon juice
1 c. pineapple juice
1 c. crushed pineapple
½ c. pecans
1 lb. raw ground cranberries

Dissolve gelatin in hot water. Add sugar, lemon juice, and pineapple juice. Chill until partially set. Add remaining ingredients. Chill until firm. Yield: 12 servings.

Martha Royder

COKE SALAD

2 large pkg. dark cherry Jello
2 small Cokes
2 (3 oz.) *or* 1 (6 oz.) pkg. cream cheese
2 c. nuts
1 can dark sweet Bing cherries, sliced and drained
2 small cans or 1 large can crushed pineapple, drained
2 c. apricot nectar or pineapple juice

Bring to boil the 2 cups of juice. Pour over Jello; dissolve Jello. Add Cokes and let jell a little. Add cut-up cherries, nuts, cream cheese, and pineapple. Coconut can be added - is very good. Mix and let jell.

Mrs. Reynalda Janac

MARGIE'S SALAD DRESSING

Salt
Pepper
Garlic powder
Oil
Red wine vinegar or salad vinegar

Mix together.

Margie Nohra

BEAN SALAD

1 can green beans
1 can waxed beans
1 can red kidney beans
1 c. salad oil
¾ c. vinegar
1¼ c. sugar
1 green sweet pepper, sliced

Heat beans separately and drain. Heat oil, vinegar, sugar and pour over all other ingredients. Mix and let set in refrigerator for 24 hours. Keeps for several days.

Mary O. Fojt

WILTED LEAF LETTUCE

Leaf lettuce
4 slices bacon, diced
¼ c. water
Salt and pepper
¼ c. vinegar
1 tsp. shallots or onion
3 Tbsp. sugar

Wash lettuce, dry and cut coarsely; add shallots, sugar, salt, and pepper. Fry bacon until golden brown. Dice it and add to lettuce. Into 2 tablespoons hot bacon fat, add the vinegar and water and bring to boil. Pour over lettuce, mix and serve.

Mrs. Erma Slovacek

"The fool hath said in his heart, There is no God."

Psalm 53:1

STRAWBERRY HAPPY SALAD

2 pkg. strawberry Jello
2 c. hot water
1 env. gelatin
2 (10 oz.) pkg. frozen strawberries
1 (15 oz.) can crushed pineapple
2 large bananas
8 oz. sour cream dressing

Dissolve Jello in hot water, soften gelatin in cold water, and add to Jello mixture. Add strawberries and mix until thawed. Add pineapple and cool. When Jello starts to set place ½ of Jello mixture in a 12x12 inch dish. Slice bananas on top. Cover with sour cream. Carefully pour on remaining Jello mixture. Chill.

Elsie Muzny

ENGLISH PEA SALAD

1 can peas
½ green pepper
1 small onion, chopped
2 Tbsp. cubed cheese
1 Tbsp. cut pimiento
1 small pickle, chopped
Salt and pepper to taste

Mix all ingredients with enough mayonnaise to moisten.

Mrs. Reynalda Janac

JELLO SALAD

2 pkg. strawberry Jello
2 c. boiling water
1 (1 lb.) pkg. frozen, sliced strawberries
1 c. mashed bananas
1 large can undrained crushed pineapple
½ pt. sour cream

Dissolve Jello in boiling water; add strawberries to hot Jello. When thawed, add banana and pineapple. Pour half of mixture in a 2 quart mold. Allow to solidify. Then cover layer with ½ pint sour cream. Then pour over rest of Jello mixture. Chill.

Lorraine Benignus

"Jesus in the home brings Heaven to the soul!"

MEXICAN GREEN SALAD

1 head lettuce, cut up or torn
1 large tomato
Green onion to taste
1 can Ranch Style beans, drained
1 small bag Fritos, crunched
1 bottle Catalina dressing

Mix lettuce, tomatoes, green onions, beans and cheese; pour dressing over and put in crunched Fritos just before serving. Makes a bunch.

Mrs. Betty Schoenemann

ORANGE DUMP SALAD I

1 (16 oz.) ctn. cottage cheese
1 (3 oz.) pkg. orange gelatin
1 (15 oz.) can crushed pineapple, well drained
1 (11 oz.) can mandarin oranges, well drained
1 (4½ oz.) ctn. frozen whipped topping

Dump gelatin and cottage cheese into large bowl and mix well. Add drained fruit, dump in whipped topping and fold well. Chill 1 hour or overnight.

Annie Hejl

ORANGE DUMP SALAD II

1 (16 oz.) ctn. cottage cheese
1 (3 oz.) pkg. orange gelatin
1 (15¼ oz.) can crushed pineapple, well drained
1 (11 oz.) can mandarin oranges, well drained
1 (4½ oz.) ctn. frozen whipped topping

Dump gelatin and cottage cheese into large bowl and mix well. Add drained fruit, dump in whipped topping and fold well. Chill 1 hour or overnight. Strawberry gelatin and strawberries work real well, or other types of gelatin.

Jan Schoenemann

"There is therefore now no condemnation to them which are in Christ Jesus."
Romans 8:1

CHERRY DREAM SALAD

1 can sweetened condensed milk
1 large ctn. Cool Whip
1 small can mandarin oranges, drained
1 small can pineapple chunks, drained
2 c. miniature marshmallows
1 can cherry pie filling

Mix sweetened condensed milk and Cool Whip. Add oranges and pineapple. Fold in marshmallows. Add cherry pie filling. Refrigerate for about 2 hours before serving.

Audrey Hejl

CARROT SALAD

1 pkg.carrots
½ c. coconut
½ c. pecans
1 can fruit cocktail
1 small can crushed pineapple
1 small box Jello

In ½ cup warm water, dissolve the Jello and add juice from cocktail and pineapple, enough for 2 cups liquid (add some water if needed). Shred carrots and add other ingredients and let set in refrigerator until jelled.

Then take:

1 small can milk, chilled
1 pkg. Dream Whip
½ tsp. vanilla

Beat together and put on jelled salad.

Mrs. Adolph C. Sebesta

COLORADO DELIGHT SALAD

1 large pkg. cream cheese
1 large pkg. lime Jello
½ pt. whipping cream
1 c. pecans
1 can fruit cocktail (medium)
15 marshmallows, cut in small pieces

Cut cheese in small pieces. Add Jello. Dissolve with 1 cup hot water. Stir until blended. Start with a little water and keep adding rest of cup. Let stand in refrigerator until firm but not real thick. Add fruit cocktail, nuts, and marshmallows. Whip cream in separate bowl and sweeten. Fold into mixture and pour into bowl or mold and put in refrigerator to set.

Lorraine Benignus

SEVEN-UP SALAD

1 box lime gelatin
1 c. hot water
1 tsp. sugar
1 (8 oz.) pkg. cream cheese, softened
¼ c. pecans, chopped
1 tsp. vanilla
¼ c. cherries, chopped
1 small can crushed pineapple, drained
1 bottle Seven-Up

Dissolve gelatin in hot water; add sugar. Chill until slightly thickened. Beat cream cheese until very creamy; gradually add gelatin. Beat constantly. Add remaining ingredients. Chill until firm.

Martha Royder

BEET SALAD RING

Cook until tender about ¾ pound fresh beets. Dissolve 2 packages lemon-flavored gelatin in 3 cups boiling beet liquid.

Add:

⅓ c. vinegar **1 tsp. grated onion**

Chill until mixture mounds slightly when dropped from a spoon.

Add:

1½ c. diced, cooked beets **1 c. diced celery**

Pour into 1½ quart ring mold (9 inch). Place in refrigerator until firm.

Mrs. Erma Slovacek

PRAYER FOR APPRECIATION

"Oh teach me, Lord, to treasure much
The simple things of life - the touch
Of wind and snow, of rain and sun;
And when the hours of work are done,
The quietness of rest, the fair
And healing sustenance of prayer.
And, Lord of Living, help me keep
A shining, singing gladness deep
Within for blessings yet to be
Through all eternity."

Author Unknown

PINEAPPLE LEMON JELLO SALAD

2 pkg. lemon Jello **2 c. hot water**

Add 1 large bottle of 7-Up (let cool).

Add:

2 c. crushed pineapple **2 bananas**

Topping:

½ c. sugar **1 egg**
2 tsp. flour **1 c. pineapple juice**

Cook on low heat until thick and smooth. Remove from heat and add 1 teaspoon butter. Let cool. Then whip 1 package Dream Whip as directed on package, and add to cool mixture, and then spread on jelled Jello and set in refrigerator before serving.

Mrs. Reynalda Janac

APRICOT SALAD

1 (7 oz.) bottle Seven-Up
1 (3 oz.) box A & P apricot gelatin
1 (8 oz.) ctn. sour cream
1 (8¼ oz.) can A & P crushed pineapple

Heat Seven-Up and pour over gelatin. Let cool. Add pineapple and sour cream. Blend and let cool.

Annie Hejl

"Pray without ceasing. In everything give thanks: for this is the will of God in Christ Jesus concerning you."

I Thessalonians 5:17, 18

SPICY APPLE MOLD

1 (6 oz.) pkg. lemon Jello
2½ c. apple juice
1 can apple pie filling
1 (9 oz.) pkg. frozen whipped topping

Dissolve Jello in 1 cup heated apple juice; add remainder of juice. Chill and then add pie filling. Chill again until slightly thickened. Fold in Cool Whip and put in mold. Chill.

Elsie Muzny

LETTUCE LAYERED SALAD

1 head lettuce, shredded
1 can water chestnuts, sliced
3 or 4 green onions
1 c. chopped celery
1 pkg. thawed frozen peas
1 c. salad dressing
1 Tbsp. sugar

Layer ingredients as previously listed. Cover ingredients with the salad dressing and then sprinkle sugar over all. Let set overnight. Add 1 cup grated cheese and sprinkle with bacon bits. Toss and serve.

Lydia Mae Faust

TEN-DAY COLE SLAW

Heat until sugar dissolves:

¼ c. salad oil
½ c. vinegar
1 c. sugar

Pour over:

1 head shredded cabbage
1 medium chopped onion
1 bell pepper, chopped
2 or 3 carrots, shredded

Mix and refrigerate. Will keep for 10 days in refrigerator.

Melinda Wilson

PINEAPPLE-ORANGE SALAD

1 (15½ oz.) can crushed pineapple (undrained)
1 (6 oz.) pkg. orange Jello (or cherry)
2 c. buttermilk
1 c. chopped pecans
1 (12 oz.) whipped topping

Put pineapple in saucepan and boil, stirring constantly. Remove from heat; add Jello and stir to dissolve. Stir in buttermilk and pecans; cool. Fold in topping and pour into 13x9x2 inch dish.

Clara Orsak

SUMMER POTATO SALAD

2½ lb. potatoes (6 c., cut up)
2 tsp. salt
½ to ¾ c. mayonnaise
½ to ¾ c. sour cream
¾ c. celery
½ c. chopped onion
½ lb. bacon, fried crisply
¼ tsp. pepper

Cut potatoes into chunks and cook with 1 teaspoon salt. Drain well. Cool and chill.

Blend together mayonnaise, sour cream, chopped celery and onion. Add bacon, cut into ½ inch pieces. Stir in salt and pepper. Gently fold in potato chunks. Serves 6.

Clara Orsak

PINEAPPLE LEMON JELLO SALAD

2 pkg. lemon Jello
2 c. hot water

Add 1 large (12 ounce) bottle of 7-Up.

Add:

2 c. drained, crushed pineapple
1 c. small marshmallows
1 to 2 sliced bananas

Let set.

Topping:

½ c. sugar
2 Tbsp. flour
1 whole egg
1 c. pineapple juice

Cook on low heat until thick and smooth. Remove from heat and add 1 tablespoon butter. Let cool. Whip 1 package Dream Whip as directed. Add to cooked, cooled mixture and spread on Jello.

Reynalda Janac

SEVEN-LAYER SALAD

1 head lettuce, shredded
1 c. celery, chopped
1 c. green pepper, chopped
1 large onion, chopped
1 pkg. frozen peas, thawed
1 c. mayonnaise
½ c. Parmesan cheese
½ c. bacon bits

Place half of lettuce in deep salad bowl. Top with celery, green pepper, onion and peas, in that order. Cover with rest of lettuce. Spread mayonnaise on top and sprinkle with cheese and bacon bits. Cover and refrigerate 24 hours before serving. Serves 12.

Clara Orsak

STUFFED TOMATOES

Bacon
Bread crumbs
6 tomatoes
4 toes garlic

1. Fry bacon and crumble up. Slice tops of tomatoes, scoop insides out with spoon and beat up.
2. Fry onions and garlic; add thyme; add insides of tomatoes and about 1 cup bread crumbs, and salt and pepper.
3. Stuff tomatoes; sprinkle with bread crumbs. Dot with butter. Bake at 350° for about 45 minutes.

Marcia Vajdak

SCALLOPED CORN

1 (1 lb.) can golden cream style corn
1 c. milk
1 well-beaten egg
1 c. cracker crumbs
¼ c. finely chopped pimiento
3 Tbsp. chopped green pepper
¾ tsp. salt
½ c. buttered cracker crumbs

Heat corn and milk. Gradually stir in egg. Add next 5 ingredients and a dash of pepper. Mix well. Pour into greased 8 inch round casserole dish. Sprinkle buttered crumbs over top. Bake at 350° for 20 minutes. (If made ahead, it will take longer to bake.)

Elsie Muzny

"Study to show thyself approved unto God, a workman that needeth not to be ashamed, rightly dividing the Word of Truth."

2 Timothy 2:15

CORN CASSEROLE

2 (No. 2) cans cream style corn
1 small jar pimiento, chopped
3 Tbsp. butter
2 eggs, beaten
Salt and pepper to taste
1 can onion rings

Mix all ingredients. Put mixture in buttered casserole. Cover with onion rings. Cook at 350°F. for 30 or 35 minutes.

Mrs. John H. Rubach

BAKED CORN

1 can kernel corn
1 egg
¼ tsp. salt
¼ c. minced pepper or olives

Arrange in layers in greased baking dish. Sprinkle layers with cracker crumbs and butter. Pour 2/4 cup milk over dish and bake at 325° for 30 minutes.

Mrs. Lynnwood Motl

ACORN SQUASH

2 medium sized acorn squash
Salt
½ c. butter
½ c. brown sugar
Cinnamon

Cut squash lengthwise. Place on cookie sheet upside down. Bake in 375° oven for ½ hour. Turn squash over, sprinkle with salt. Fill each cavity with 2 tablespoons brown sugar and a few dashes of cinnamon. Return to oven and bake 15 minutes more, or until squash is tender. Serves 4.

Elsie Muzny

BAKED SQUASH

2 c. squash, cooked, drained and mashed
½ c. Cheddar cheese, grated
½ c. cracker crumbs
2 eggs, beaten until fluffy and light
1 tsp. salt
2 Tbsp. canned milk
2 Tbsp. margarine or butter
Dash of black pepper
1 Tbsp. sugar
1 Tbsp. grated onion

Mix well and bake for 15 minutes at 400°. Makes 1 pie plate full.

Mrs. John H. Rubach

THREE DAY COLE SLAW

1 medium head cabbage, chopped or shredded
1 medium onion, chopped
1 green pepper, chopped
1 small can pimientos
½ c. honey
½ c. vinegar
2 tsp. sugar
2 tsp. salt
½ c. cooking oil

Chop cabbage, onion, pepper, pimientos, and set aside. Combine other ingredients, and bring to a hard boil. Pour sauce over chopped vegetables and mix well. Pack in jars and cover. Let set for 3 days without removing covers in refrigerator.

Mrs. Edmund Sebesta, Sr.

STEWED CABBAGE

1 large onion, chopped
1 c. celery, chopped
1 head cabbage, chopped
1 (16 oz.) can stewed tomatoes
Salt and pepper to taste

Saute onion and celery. Add cabbage and tomatoes. Simmer until cabbage is tender, stirring now and then.

Mrs. Edwin Jez

SPANISH CABBAGE

2 Tbsp. shortening
1 small cabbage, shredded
1 green bell pepper, diced
1 small jalapeno pepper, diced
¼ c. cold water
1 can peeled tomatoes
½ tsp. salt
⅛ tsp. pepper
1 onion, diced

Melt shortening in large, heavy skillet. Add cabbage, green pepper, jalapeno, and onion. Mix well. Add water. Cover. Cook for about 20 minutes or until almost tender. Drain. Add remaining ingredients. Mix well. Cook for about 10 minutes more or until tender.

Audrey Hejl

FRENCH FRIED ONIONS

Fritter Batter: Beat 2 eggs; stir in ½ cup milk.

Sift together and beat in:

1 cup sifted Gold Medal flour
1 teaspoon baking powder
1 teaspoon salt

Beat in 1 teaspoon melted fat or cooking (salad) oil.

Cut up onion ¼ inch thick into fritter batter. Drop into hot fat and fry until brown. Drain and serve hot with syrup or gravy.

Mrs. Erma Slovacek

POTATO CASSEROLE

Slice about 5 cups of potatoes. Coat with flour, salt and pepper. Dice Velveeta cheese and melt in about 1 cup milk.

Add:

½ c. green peppers
Onion
About 4 Tbsp. pimiento

Put into greased casserole. Alternate potatoes and cheese mixture. Cook about 40 minutes at 350°.

Audrey Hejl

"Trust in the *Lord* with all thine heart; and lean not unto thine own understanding. In all thy ways acknowledge Him, and He shall direct thy paths."

Proverbs 3:5, 6

"Begin the day with prayer and you will end it with praise."

SOUR SOUP - KYSELICA

Cut up about 6 potatoes and boil in 1 quart of water. When about half done, add chopped cabbage and cook. Add salt and pepper. Beat in a white sauce made with about 2 tablespoons flour and water. Then add about ½ cup canned milk, or real cream (less) and about 2 tablespoons vinegar (according to taste). (Sauerkraut can be used in place of cabbage; less vinegar.)

Annie Holick

POTATO SOUP

3 medium potatoes, sliced
2 stalks celery
1 large onion, sliced
2 carrots
1 sprig parsley
2 qt. water
3 Tbsp. butter
1 Tbsp. flour
1 c. hot milk
Salt to taste

Cover vegetables with water. Add seasoning and cook until well done. Heat butter until light brown. Stir in flour and let mixture cook and is well-blended. Gradually add hot milk to flour mixture. Simmer until thick. Add to vegetables.

Erma Slovacek

TURNIP CASSEROLE

3½ c. turnips, pared and sliced
2 Tbsp. butter
2 Tbsp. flour
½ tsp. salt
Dash of pepper
1½ c. milk
⅔ c. shredded Cheddar cheese

Cook turnips in boiling water until tender. Drain thoroughly. Melt butter in saucepan; add flour, salt and pepper. Add milk and cook, stirring constantly until the mixture thickens. Combine sauce and the turnips. Pour into a casserole. Top with cheese and bake in 350° oven until hot and bubbly. Serves 6.

Elsie Muzny

BAKED BEAN POT

1 green pepper
2 cloves garlic
1 tsp. dry mustard
Salt and pepper to taste
1 can pork and beans
1 can green lima beans
1 can Ranch Style beans
1 onion
½ c. catsup
3 Tbsp. brown sugar
1 Tbsp. liquid smoke

Saute the diced green pepper and onion and garlic in a little butter or bacon grease until limp. Add the rest of the ingredients (drain the beans) and mix well. Bake at 300 for 45 minutes.

Mrs. Clarence Junek

BAKED BEANS

1 regular (1 lb.) pork and beans
¼ chopped onion
2 bacon strips (on top)
⅓ c. catsup
⅓ c. brown sugar
1 tsp. chili powder
Chopped green pepper
½ tsp. salt

Bake at 350° for 45 minutes to 1 hour.

Marcia Vajdak

RICE AND BROCCOLI CASSEROLE

2 c. cooked rice
1 small pkg. chopped, frozen broccoli, thawed and drained
½ c. finely chopped celery
⅓ c. finely chopped onion
1 can cream of chicken soup
1 small can Pet milk
About 10-12 oz. grated cheese (American or Cheddar)

Simmer onion and celery in 3 tablespoons margarine until vegetables are soft. Put together all ingredients, except use only ½ of the cheese in casserole. Put in shallow greased casserole. Sprinkle rest of cheese over the top. Bake 20 to 30 minutes at 350°. This can be frozen, but leave cheese on top until ready to cook. (Do not bake until after you thaw it - if frozen.) If you double the recipe use 1 can of cream of mushroom soup and 1 can of cream of chicken soup.

Reynalda Janac

TEXAS RICE-BROCCOLI

1 c. rice
1 box frozen broccoli
¾ stick margarine
½ onion, chopped
½ c. celery, chopped
½ lb. Velveeta cheese

Cook rice and broccoli separately. Saute onion, celery and melt cheese in butter. Mix rice and broccoli. Pour layers of cheese and rice and broccoli in greased casserole dish. Bake at 350° until cheese melts and bubbles.

Marcia Vajdak

BROCCOLI-CHEESE-RICE CASSEROLE

1 pkg. frozen broccoli, cooked
1 c. cooked rice
1 onion
3 tsp. butter or Parkay
1 can Campbell's chicken soup (cream style)
½ c. milk
½ lb. (or less) grated Velveeta cheese or other cheese

Brown onion (chopped) in butter; add cream of chicken soup and milk; stir until well blended. Add it to the broccoli and rice in a casserole and sprinkle cheese on top. Bake 20 to 30 minutes at 350°.

Mrs. Frank Edward Malina

God's Telephone Numbers: ISaiah 65:24 and JEremiah 33:3.

SWEET POTATO-PINEAPPLE CASSEROLE

1½ c. sugar
⅛ tsp. salt
⅓ c. margarine
1 (23 oz.) can sweet potatoes
1 Tbsp. cornstarch
1 c. water
1 c. drained crushed pineapple

Combine sugar, salt, and cornstarch in saucepan; add water and boil for 10 minutes, stirring frequently. Add margarine and pineapple to syrup mixture; pour over sweet potatoes in shallow casserole dish. Bake at 350° for 30 minutes. Yield: 8 to 10 servings.

Mrs. Adolph C. Sebesta

SWEET POTATOES WITH MARSHMALLOWS

1 large can mashed sweet potatoes
1 c. sugar
1 egg
1 small can evaporated milk
1 tsp. mixed spices (cloves, nutmeg, cinnamon)

Bake at 325°. When done, top with marshmallows and brown slightly.

Elsie Muzny

FRESH GREEN BEANS
(An old favorite)

Bring a pan of salted water to a rolling boil. There should be enough water to cover the beans. Add prepared beans a few at a time in order to keep the water boiling. Cook at a rolling boil for a few minutes, then reduce heat to medium for 12 to 15 minutes. Taste from time to time to see if they are done. The raw taste should be cooked away, but the beans should remain fresh tasting and slightly crisp to the bite. Drain at once, then add butter or crumbled crisp bacon and a little bacon grease. Sliced green onion is also a nice addition.

Elsie Muzny

ARTICHOKE CASSEROLE

1 can artichoke hearts, drained
2 cans green beans, drained
1 c. Parmesan cheese
¾ c. olive oil
1 c. seasoned bread crumbs
2 cloves garlic, chopped fine
Salt and pepper to taste

Mash drained artichoke hearts in casserole. Add beans, cheese, crumbs, salt and pepper, and garlic. Toss till mixed. Pour olive oil over all and mix until everything is coated. Bake at 350° for 30 to 40 minutes. Yummy!

Marcia Vajdak

EGGPLANT DRESSING

Cook eggplant till tender. Drain and save juice. Fry onion and bell pepper in bacon fat and add to mashed eggplant.

Add:

1 small can milk
2 eggs
Corn bread
4 slices bread, crumbled

Mix together well. Add enough juice from eggplant to moisten well. Salt and pepper. Bake 30 minutes at 325°.

Mrs. Frank D. Junek

MARGIE'S RICE

1 can onion soup
1 can beef consomme
1 c. rice
1 stick butter

Bake at 350°, covered, until rice is soft and onions sort of float, 35 to 45 minutes.

Margie Nohra

RICE CASSEROLE

2 or 3 c. cooked rice (I use 3)
2 cans cream of mushroom soup
1 small onion, minced
1 medium green pepper, cut fine
2 eggs
½ c. grated cheese (I use any type I have on hand)
1 small can evaporated milk
½ c. parsley (dehydrated)
Salt and pepper

Mix together. Bake at 325° or 350° for over an hour.

Mrs. William D. Walker

CORN CHOWDER

1 (16 oz.) can whole kernel corn
¼ c. onion, chopped
2 Tbsp. margarine or bacon fat
1 c. potatoes (raw), pared and diced
1 c. corn liquid and water
½ tsp. salt
¼ tsp. pepper
2 Tbsp. flour
2 c. milk

Drain corn; save liquid. Cook onion in the fat until tender in a 1½ quart saucepan. Add potatoes, corn liquid, and salt. Cook until potatoes are almost tender. Add corn and pepper. Stir flour into a little of the milk to make a smooth mixture. Add to corn mixture. Add remaining milk. Cook, stirring constantly, until slightly thickened, about 5 minutes. Makes about 5 cups.

Annie Hejl

"Whatever you do, work at it with all your heart, as working for the Lord, not for men, since you know that you will receive an inheritance from the Lord as a reward. It is the Lord Christ you are serving."

Colossians 3:23, 24, NIV

SPANISH TOMATO RICE

In a 10 inch skillet, cook 8 slices bacon till crisp; remove. Pour off *half* the fat. In remaining fat, cook 1 cup finely chopped onion, and ¼ cup chopped green pepper till tender but not brown.

Add:

1 (1 lb.) can tomatoes
1½ c. water
¾ c. uncooked long grain rice
½ c. chili sauce
1 tsp. salt
1 tsp. brown sugar
½ tsp. Worcestershire sauce
Dash of pepper

Cover and simmer 35 to 40 minutes. Crumble bacon on top. Trim with parsley. Makes 6 servings.

Mrs. Rayfield Slovacek

SNAPPY GREEN BEANS

2 slices bacon, diced
½ c. chopped onion
¼ c. chopped green pepper
½ c. cream
2 c. cooked green beans
½ tsp. salt
Dash of pepper
Dash of nutmeg

Fry bacon lightly; add onion and green pepper; cook until soft. Add remaining ingredients. Heat through; serve at once. Serves 4 to 6.

Annie Hejl

CREOLE GREEN BEANS

1 Tbsp. chopped onion
2 Tbsp. salad oil
⅓ c. chili sauce
½ tsp. salt
1 (No. 2) can (2½ c.) green beans

Cook onion in salad oil until soft; add chili sauce, salt, and drained beans. Cook only until thoroughly heated, stirring often. Serves 6.

Annie Hejl

"The word 'know' is found 200 times in the Bible. 'Guess' is not found at all. Jesus said, 'These things have I written until you that believe on the name of the Son of God; that ye may KNOW that ye have eternal life, and that ye may believe on the name of the Son of God.'"

I John 5:13

SAUERKRAUT

To the sauerkraut, add a little water.

1 medium Irish potato, grated
½ small onion
3 Tbsp. lard
½ tsp. flour

Bring the kraut to boil about 5 to 10 minutes. Then put the grated potato in the kraut and let it cook.

In skillet, melt the lard and fry the onion till it is tender. Add the flour; do not brown. Pour this in the sauerkraut mix and cook for 2 more minutes.

Mrs. Henry Vajdak

GRILLED OR ROASTED CORN ON COB

Place husked ear of corn on square of heavy duty Reynold's Wrap. Brush with melted butter or oleo. Season with salt and pepper, brush with barbecue sauce. Bring Reynold's Wrap up over corn, seal lengthwise, fold edges, double twist to keep steam in. If oven roasting, place sealed corn on cookie sheet and bake at 400° for 35 minutes.

If grilled, turn once and grill 15 minutes for young corn - longer for more mature corn. Wrap each ear separately.

Mrs. Walter Rubach

SAVORY TURNIP GREENS

1 (No. 303) can turnip greens
1 Tbsp. butter or margarine
1 cube beef bouillon or chicken
1 Tbsp. vinegar
⅛ tsp. nutmeg
¼ tsp. pepper
1 Tbsp. sugar
¼ tsp. summer savory
2 tsp. flour (mixed with water)

Mix together.

Mattie Rubach

SWEET POTATO SPECIAL

3 c. sweet potatoes
½ stick melted margarine
2 eggs, beaten slightly
1 can coconut
1 c. sugar
1 tsp. vanilla
¼ tsp. salt

Boil potatoes until tender. Mash, add remaining ingredients in order given and mix well. Turn into a casserole. Prepare the following topping.

Topping:

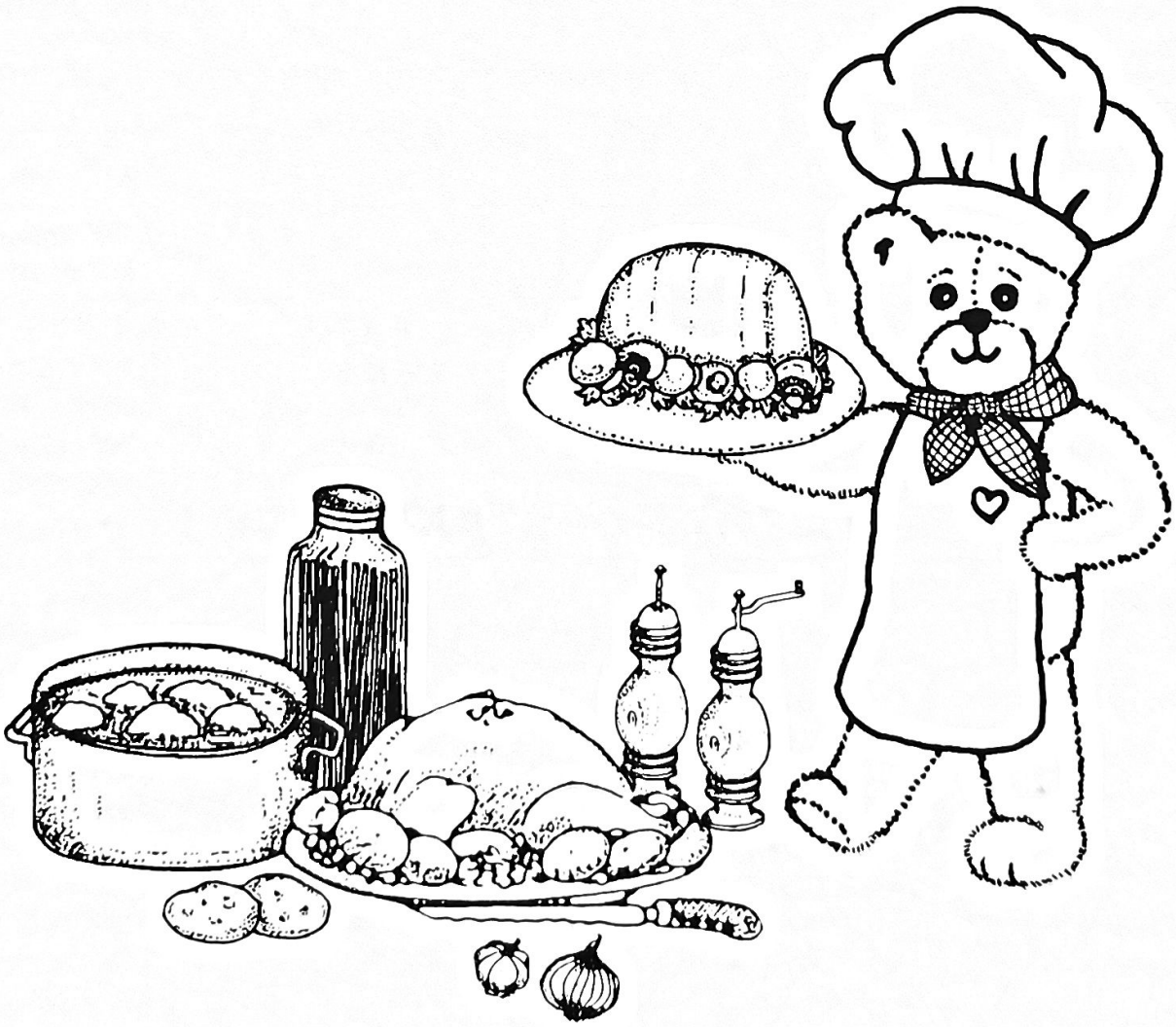
½ c. nuts
1 c. brown sugar
½ c. flour
¾ stick margarine

Cut sugar, flour and margarine with pastry blender until crumbly. Add nuts. Crumble over sweet potatoes and bake at 375° for 30 minutes.

Clara Orsak

Notes

Main Dishes



MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast [1] (10 inch) ribs)	4	1¾	140° (rare)
[1] If using shorter cut (8-inch) ribs, allow 30 min. longer		2	160° (medium)
		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump [2]	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip [2]	3	1½	140° (rare)
[2] Roast only if high quality. Otherwise, braise.		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN (Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

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MAIN DISHES

MEAT LOAF

2 lb. ground beef
1 medium onion
¾ c. diced celery
¼ c. shortening
⅓ c. diced green pepper
1 Tbsp. salt
2 eggs
3 c. soft bread crumbs
½ c. water
½ c. tomato juice
2 Tbsp. butter or margarine

Chop onion. Brown onion and celery in fat. Combine with green pepper, salt, eggs, bread crumbs, and water to make a dressing. Add half of dressing (1½ cups) to the meat, mixing well. Pat out half the meat mixture in a 2 quart loaf pan. Cover with remaining dressing, then top with remaining meat mixture. Bake in a moderate oven (350°) for 1¼ hours. Baste twice with tomato juice and butter to keep loaf moist. Serves 8.

Mrs. Erma Slovacek

CHICKEN FRIED STEAK

1 lb. round steak, cut into serving pieces
1 egg
2 Tbsp. milk
Salt and pepper
Flour

Season steak with salt and pepper; roll in flour; dip in well-beaten egg to which the milk has been added, then roll in flour again. Fry at once in hot shortening to a light brown.

Jan Schoenemann

BEEF BURGER SPECIAL

1 lb. ground beef
3 Tbsp. catsup
2 tsp. mustard
1½ tsp. horseradish
1 small onion
1 tsp. salt
½ c. soft bread crumbs
¼ c. rich milk
1½ tsp. Worcestershire sauce

Combine; shape into patties and broil.

Audrey Hejl

NEW ORLEANS SEAFOOD GUMBO

1 lb. raw shrimp, peeled
1 can crabmeat *or* fresh crabmeat (optional)
1 can tomato paste
⅔ c. chopped onion
3 cloves garlic, finely chopped
6 c. water (or approx. 1 c. per person)
1 box frozen okra *or* 2 c. fresh okra, sliced
1½ tsp. salt
½ tsp. pepper
2 bay leaves
⅛ tsp. thyme
⅓ c. shortening
Cooked rice

Saute onion and garlic in shortening until tender in large pot. Add tomato paste and okra. Add water, crabmeat (optional), shrimp, salt, pepper, thyme, and bay leaves. Bring to boil, cover, simmer 30 to 40 minutes, or until okra and shrimp are tender. Serve over rice in bowls. Good with crackers and salad. Serves 4 to 6 persons.

Marcia Vajdak

SHRIMP DIP
(Very good)

Mix together:

1 c. mayonnaise
½ bottle French dressing
2 (8 oz.) cream cheese
½ c. ReaLemon juice
2 Tbsp. Tabasco
2 Tbsp. Worcestershire sauce

Add:

1 qt. chopped shrimp, cooked
1 c. chopped celery
1 medium onion
2 pods garlic
Salt and pepper to taste
Parsley to taste

Mix together.

Mrs. Cecilia Turner

"It is of the *Lord's* mercies that we are not consumed, because His compassions fail not. They are new every morning: great is Thy faithfulness."

Lamentations 3:22-23

PORK CHOP CASSEROLE

In a 9x12x2 inch pan, place a layer of sliced potatoes ⅛ inch thick. Place fried pork chops on top of potatoes (about 6 pork chops). Place another layer of sliced potatoes on top of pork chops.

In a stew pan, combine:

1 can onion soup
1 can cream of mushroom soup
1 can water

Stir well and heat and pour over chops and potatoes. Salt and pepper, and cover with foil and bake for 1 hour at 375°.

Mrs. Martha Stephens

PORK CHOP CASSEROLE

2 or 3 Tbsp. grease
Pork chops
1 c. rice
6 or 7 onion rings
6 or 7 green pepper rings
2 c. water

Brown chops in grease, then put aside on plate. Fry big onion rings and green pepper rings until tender. Take rings out and set on chop plate also. Put evenly in pan rice and water; lay chops on top of uncooked rice; lay onion and pepper rings on top of chops. Salt and pepper contents. Turn fire medium high until mixture bubbles. Then cover, *lower* fire, and cook for 25 minutes. Serve.

Marcia Vajdak

HUNGARIAN STUFFED CABBAGE

½ c. rice
1½ lb. ground beef
1 small onion
½ to 2 heads cabbage
1 can sauerkraut
1 qt. tomato juice
Salt
Pepper

Steam large leaves from cabbage heads. Mix raw rice, ground beef, chopped onion, salt and pepper. Roll a handful of this mixture in steamed cabbage leaves. Secure with toothpicks.

In a large saucepan, layer loose chopped cabbage, kraut, cabbage rolls. Add a sprinkle of salt. Repeat. Pour over tomato juice. Cover, cook slowly until rice is fluffy and done. These measurements do not have to be exact.

Lorraine Benignus

SAVORY STUFFED CABBAGE

8 large cabbage leaves
1 (10¾ oz.) can tomato soup and ½ can water
1 lb. ground beef
1 c. cooked rice
¼ c. chopped onion
1 egg, slightly beaten
1 tsp. salt
¼ tsp. pepper

Cook cabbage in salted water a few minutes to soften; drain. Mix 2 tablespoons soup with rest of ingredients. Divide mixture among cabbage leaves; fold in sides, roll up (secure with toothpicks). In skillet, place rolls seam side down, pour on soup. Cover, simmer 40 minutes. Stir now and then, spoon sauce over rolls. Makes 4 servings.

Marcia Vajdak

GRAND-PAIS OYSTER OR CLAM STEW

1 medium onion, chopped fine
1 clove garlic
6 oysters or clams (if clams, chop fine)
½ stick oleo
1 hard-boiled egg, chopped fine

Melt the ½ stick oleo in saucepan. Cook onion and garlic in oleo till soft. Add oysters; when curled on edges, add hard-boiled egg. Add a little salt and pepper. Allow to simmer a few minutes. Add 1 cup milk for stew. Let get hot, but don't let it boil. Enjoy the best stew you ever tasted.

(P.S. For color, add a pinch of paprika and parsley.)

Loretta Nedbalek

"Jesus said, 'I am come that they might have life, and that they might have it more abundantly.'"

John 10:10

CHICKEN SPAGHETTI

Put a 3½ pound hen (cut up) on to cook in hot or cold water, to ⅔ cover.

Add seasonings of:

Salt and pepper
1 celery rib
1 quartered onion
Small bouquet of parsley

Cover and simmer until chicken is tender ... about 2 hours. Cool slightly, then place pot in refrigerator. Next morning, skim off fat; heat chicken in stock until barely warm, then remove meat from bones; cut in rather large chunks and keep in refrigerator until needed.

Next, strain and measure stock. If there's not 2 quarts, add water to make it so. Then place in same pot to await spaghetti-cooking time later.

To make sauce, place in large skillet and saute until vegetables (feel free to alter these) are limp:

½ c. chicken fat (butter or margarine will do)
1 c. chopped onion
1¼ c. chopped celery
½ c. chopped bell pepper
¼ c. chopped carrot (or use 1 tsp. of sugar, instead)
1 (4 oz.) can mushrooms (stems and pieces), well drained (save juice), or use 1 can cream of mushroom soup (undiluted)

Now add:

1 (No. 2) can tomatoes
1 can tomato paste
2 tomato paste cans water
1 (4 oz.) can pimentos
6 hard cooked eggs, chopped
Mushroom liquid (about ½ c.)
2 tsp. salt
¼ tsp. black pepper

Cover and simmer very slowly, stirring occasionally, for 1 to 1½ hours; the longer the better. Check seasonings and see that tomato base of finished sauce is about the consistency of catsup.

This is the last lap. Have stock boiling rapidly, then lower into liquid, bending slowly as it steams limp, ¾ to 1 pound long spaghetti. Cook, uncovered, separating with a fork until firmly tender ... about 7 minutes. (Generally spaghetti is cooked in lots of boiling water and drained, but not in this case.)

Last of all, add tomato sauce and cooked chicken to spaghetti (and stock left in pan). Mix lightly, heat all together, and serve with grated Italian cheese, if you like. This is excellent reheated next day; also freezes well. (Makes 8 to 12 servings.)

Mrs. Clarence Junek

STROGANOFF

2 Tbsp. butter
1 lb. ground beef
½ c. onion
1 clove garlic
1 Tbsp. flour
1 can cream of chicken soup
1 can mushroom soup
1 tsp. salt
¼ tsp. pepper
1 c. sour cream

Melt butter; add meat, onion and garlic and cook until meat is brown. Stir in flour, then add soups, salt and pepper. Simmer 10 minutes. Stir in sour cream. Heat to serving temperature and serve over buttered noodles.

Mrs. Lynnwood Motl

TERIYAKI STEAK

½ c. teriyaki sauce
2 Tbsp. honey
2 tsp. ground ginger
2 Tbsp. vinegar (any vinegar)
½ clove garlic, crushed
¼ c. oil (Crisco or Wesson)
1½ lb. flank steak

Combine ingredients and soak in shallow pan 6 hours or longer. Then broil.

Elsie Muzny

OVEN BARBEQUED SPARERIBS

3 lb. spareribs
1 c. sliced onion
¾ c. mild vinegar
1 c. tomatoes
1½ tsp. salt
1 tsp. prepared mustard
2 Tbsp. Worcestershire sauce
6 Tbsp. brown sugar

Place ½ spareribs in baking pan. Cover with sliced onion. Put remaining ribs on top. Combine other ingredients and pour over meat. Bake, uncovered, in 350° oven for 1 hour and 15 minutes.

Mrs. John H. Rubach

MEXICAN CASSEROLE

1 pkg. tortillas, torn in pieces (1 doz.)
1½ to 2 lb. hamburger
1 can cream of chicken soup and ½ to 1 can mushroom soup *or* 1 to 2 cans either kind
½ c. milk
1 chopped onion
½ can Ro-Tel tomatoes with green chilies
½ c. cheese

Brown meat in skillet; add onions. Mix soup, tomatoes and milk. Alternate meat and tortillas. Pour over soup. Poke with knife so soup runs through meat. Bake 30 minutes at 400°. Top with cheese; put back in oven a few minutes.

(This can be done with cooked, chopped chicken.)

Lorraine Benignus

SAUCE-TOPPED MEAT LOAF

1½ lb. ground beef
½ c. oatmeal
2 eggs
½ c. chopped onion
1 tsp. salt
¼ tsp. pepper
2 cans tomato sauce with tomato bits

Combine beef, oatmeal, eggs, onion, salt and pepper with ⅓ cup tomato sauce and bits. In shallow baking pan, shape into loaf. Bake at 350° for 1 hour. Pour off fat. Pour remaining tomato sauce with bits over loaf and bake 10 minutes more.

Audrey Hejl

"The *Lord* hath done great things for us; whereof we are glad."

Psalm 126:3

BAKED SPAGHETTI AND BACON
(Spagattini)

1 medium onion
4 cloves garlic
6 slices bacon
Spagattini
1 can tomato paste
1 can water
Thyme

Fry 3 slices of bacon till crisp. Remove from pan. Fry onion and garlic till tender. Stir in tomato paste. Keep stirring to prevent scorching. Add 1 can of water and cooked bacon and some thyme. Let simmer about 20 minutes while spagattini is cooking. Add to cooked spaghetti, blending sauce lightly through spaghetti. Cut remaining slices of raw bacon and place on top of spaghetti. Bake at 350° for 15 or 20 minutes.

Marcia Vajdak

TONGUE

1 calf tongue
1 medium onion, sliced
1 tsp. pepper
2 Tbsp. flour
1 lemon, sliced with peel (optional)
Salt to taste

Cover tongue with water and cook until tender - about 2 hours. Remove tongue from broth. Set aside and cool. Skin tongue and cut into slices. Skim fat from top of broth and place slices in broth. Combine lemon (optional), onion, tongue, and broth. Add pepper. Simmer for 1 hour. Thicken broth with flour and add salt to taste. Serve gravy over mashed potatoes or rice.

Mrs. Betty Schoenemann

SAUSAGE CHEESE BALLS

1 c. Bisquick
1 lb. sharp Cheddar cheese
1 lb. roll Owens hot sausage

Crumble up sausage, uncooked. Grate cheese on large grater. Add Bisquick and mix well. Roll into balls. Bake at 350° for 12 minutes. Turn after baking 6 minutes.

Elsie Muzny

SUPPER ON BREAD SLICE

1 loaf French bread
⅔ c. *undiluted* evaporated milk
1½ lb. ground beef
½ c. cracker meal
1 egg
½ c. chopped onion
¾ tsp. Accent
1 Tbsp. prepared mustard
1½ tsp. salt
⅛ tsp. pepper
2 c. grated process-type American cheese
4 cheese slices, cut in halves for garnishing

Combine ingredients. Cut 1 loaf of French bread in half lengthwise. Spread mixture evenly over top (inside) of bread, then wrap tinfoil around outside of each half, leaving meat mixture exposed. Place on cookie sheet. Bake at 350° for 25 minutes. Garnish with strips of American cheese. Bake 5 minutes more. Slice crosswise to eat.

Marcia Vajdak

COMPANY CASSEROLE

1½ lb. ground beef
1 chopped onion
1 chopped bell pepper
2 (8 oz.) cans tomato sauce
4 oz. grated Cheddar cheese
1 (8 oz.) pkg. cream cheese
1 c. sour cream
1 (10 oz.) pkg. noodles or spaghetti, cooked

Brown meat, onion, and peppers; add sauce and cheese, sour cream and noodles. Pour in greased baking dish. Top with cheese and bake 10 minutes at 350° until cheese is melted. Serves 10.

Annie Holick

BEANS AND FRANKS

3 (1 lb.) cans pork and beans
⅓ c. brown sugar
¾ c. catsup
2 Tbsp. mild vinegar
2 Tbsp. Worcestershire sauce
¼ tsp. oregano
1 lb. or more frankfurters

Mix together.

Mrs. John H. Rubach

SIMPLY DELICIOUS SKILLET DINNER

1 Tbsp. shortening
1 lb. ground beef
1 small onion, chopped
1 small garlic, minced
2 Tbsp. minced parsley
1 can tomato paste
2¼ c. water
1 tsp. sugar
1 tsp. salt
Dash of pepper
4 oz. noodles or macaroni

Melt shortening in heavy skillet; add ground beef, onion, garlic, and parsley. Brown lightly. Combine tomato paste with water, sugar, salt and pepper, mixing until smooth. Add to meat mixture, mixing well. Cover; reduce heat and simmer 10 minutes. Add noodles, cover and cook until noodles are tender, stirring occasionally.

Audrey Hejl

MACARONI-CHICKEN DISH

1 small fryer
1 small pkg. macaroni
1 can mushroom soup
1 c. cheese, grated

Simmer chicken until done in salted water. Cool and remove meat from bone. Cut in small pieces. Cook macaroni by directions on package. Combine macaroni, chicken, and mushroom soup. Sprinkle grated cheese on top. Bake at 350° for 25 minutes.

Loretta Nedbalek

MARGIE'S STUFFED SQUASH

1 doz. yellow squash
1 lb. ground meat
1 can tomato sauce
¾ c. rice (raw)
1 tsp. salt
¼ tsp. pepper
¼ tsp. garlic powder

Cut necks off squash, core with grapefruit spoon; rinse. Stuff with preceding * and place in large pot of *salted* water. Cover and simmer about 35 minutes or until tender.

* Leave about ¾ head space for expansion of rice during cooking.

Margie Nohra

VIVA LA CHICKEN

4 cooked chicken breasts
1 small diced onion
12 corn tortillas
1 can cream of mushroom soup
1 can cream of chicken soup
2 small cans Snap-E-Tom
1 c. milk
½ lb. grated Cheddar cheese

Bone chicken and cut in large pieces. Cut tortillas in 1 inch strips. Mix soups, milk, diced onion and Snap-E-Tom. Grease long glass baking dish. Add 5 tablespoons of chicken broth. Place half of tortillas on bottom. Cover with half of chicken and half of sauce. Repeat layers, ending with sauce. Top with cheese. Refrigerate 24 hours. Next day, bake at 300° for 1½ hours (uncovered).

Elsie Muzny

MORE

Cook till tender only:

1 green pepper, chopped
2 onions, chopped
3 toes garlic

Brown 1 or 2 pounds ground meat.

Add:

1 can tomato paste
1 c. water
3 Tbsp. chili powder

Cook 20 to 30 minutes.

Add:

1 regular can corn
1 regular can peas, drained
1 (14 oz.) can mushrooms

Cook 1 package spaghetti. Grate 2 cups Velveeta cheese.

In Dutch oven or *small* roaster, place half of meat and spaghetti mixture, then 1 cup grated cheese, second half of meat-spaghetti, then top with 1 cup grated cheese. Bake at 350° for 15 minutes. Serves 8.

Marcia Vajdak

MEAT LOAF

2 lb. ground meat
½ onion, chopped
1 egg
¼ tsp. pepper
2 Tbsp. parsley
2 tsp. salt
1 c. bread crumbs, soaked in water awhile
1 pt. tomatoes or 2 c.

Mix all together. Put slices of bacon on top. Bake in well greased loaf pan.

Mattie Rubach

BEEF TACOS

1 lb. ground round or chopped beef
1 clove garlic, chopped, or 1 Tbsp. minced
½ tsp. cumin powder
½ tsp. black pepper
1 medium size onion, chopped
1 tomato, chopped
1 Tbsp. oil or lard
Salt to taste

Heat skillet with oil over medium flame. Add meat and cook until gray in color. Add other ingredients and cook slowly for 10-15 minutes, or until of desired consistency. (Optional: To thicken, add 1 can refried beans.) Fill taco shells.

Lorraine Benignus

CHICKEN SPAGHETTI

2 fryers (medium size)
1 (2 lb.) box spaghetti
1 can cream of mushroom soup
1 can cream of chicken soup
1 medium onion, chopped
1½ c. cheese, grated
Salt and pepper (to taste)

Stew chickens with onion until tender. Set meat aside to cool. Cook spaghetti in chicken broth until done. Then add all the other ingredients with the meat which has been taken off the bone and cut into small pieces. Put into a Pyrex with the cheese on top and heat in moderate oven. This can be frozen with the cheese on top and then put into the oven.

Ella Orsak

HAMBURGER HASH

This is a hash mixture that you serve on toasted buns.

3 lb. ground meat
¾ c. onion, chopped
2 (8 oz.) cans tomato sauce
3 Tbsp. shortening
1 (4 oz.) can sliced mushrooms
1½ c. grated cheese
Salt and pepper

Brown the ground meat with the chopped onion in shortening in a skillet on stove or on grill. Season with salt and pepper and stir in the tomato sauce and mushrooms. Simmer for 15 minutes. Remove from heat and add grated cheese gradually, stirring well to blend. Toast buns and spoon on mixture generously.

Loretta Nedbalek

CORNY CASSEROLE

1 onion, chopped
1 lb. ground beef or pork
2 Tbsp. shortening
1 (12 oz.) can yellow whole kernel corn (undrained)
1 tsp. salt
⅛ tsp. pepper
1 Tbsp. soy sauce (or more)
1 pt. tomatoes (2 c.)
1 c. elbow macaroni (uncooked)

Make in skillet.

Mrs. John H. Rubach

BUSY DAY BOY SCOUT DINNERS

Ground meat
Onion slices
Any other vegetables you have on hand
Salt and pepper
Carrot slices
Potato slices
Oleo

For each person: Tear a piece of foil about 12 inches. Put meat patty (seasoned), onions, carrots, and potatoes on this. Add a pat of oleo. Fold into individual package. Bake on cookie sheet till done. Serve right on foil.

Lorraine Benignus

"He that believeth on the Son hath everlasting life: and he that believeth not the Son shall not see life; but the wrath of God abideth on him."

John 3:36

CREAMED CHICKEN

2 c. cooked chicken
4 Tbsp. butter
4 Tbsp. flour
1 c. chicken stock
1 Tbsp. onion
1 small can English peas
2 c. cream (half & half)
1 c. chopped mushrooms
1 Tbsp. chopped parsley
1 Tbsp. green pepper

Melt butter; add flour, chicken stock and cream. Stir until thickened. Add mushrooms, chicken, parsley, onion, peas, and green pepper. Serve over hot buttered English muffins.

Elsie Muzny

HAMBURGER SHORTCAKE

Melt 2 tablespoons fat in skillet.

Add:

3 Tbsp. minced onion
1 lb. ground beef

Brown. Pour in ½ cup hot water. Add 1 tablespoon flour combined with ¼ cup water (cold). Stir until slightly thickened. Then add ½ cup chili sauce and 1 tablespoon prepared mustard. Blend and heat thoroughly.

Mrs. John H. Rubach

PORK CHOP CASSEROLE

Pork chops
1 c. rice
2 c. water
Onion rings
Green pepper rings

Fry chops; set aside on platter. Fry onion rings until tender; set aside with chops. Add water and rice to pan. Place chops over uncooked rice. Top with onion and pepper rings. Salt and pepper. Turn fire medium high until mixture bubbles. Cover. Lower fire, and simmer for 25 minutes. Serve hot from pan.

Darlene Vajdak

PORK AND BEANS

1 qt. beans, soaked a few hours
2 c. tomatoes
½ c. onion
1 c. pork (bacon, cut up in small pieces)
½ c. sugar
1 Tbsp. salt
½ Tbsp. pepper
½ Tbsp. dry mustard

Cook all till beans are tender. Nice to cook for picnic or camp.

Mrs. John H. Rubach

TEXAS HASH

2 large onions, sliced
2 green peppers, cut fine
2 Tbsp. shortening
1 lb. hamburger meat
2 c. canned tomatoes
½ c. uncooked rice
1 tsp. chili powder
1 tsp. salt
¼ tsp. black pepper

Cook onions and green pepper slowly in shortening. Add hamburger and saute until the mixture falls apart. Add tomatoes, rice, and seasonings. Arrange in large casserole, cover, and bake in moderate hot oven (375°) for 45 minutes or until done.

Elsie Muzny

A SUPPER DISH

1 can shrimp soup
1 can potato soup
1 can milk
Dash of gumbo file (optional)

Blend and heat slowly. Add 1 can cleaned shrimp. Serve over rice. Accompany with a tossed salad. Serves 4.

Mary Ann Gantt

A PRAYER OF THANKS

"As we partake of earthly food,
The table 'fore us spread --
We'll not forget to thank Thee, Lord,
For this our daily bread!"
Amen.

SALMON BALLS

1½ tsp. baking powder mixed in 2 Tbsp. juice from salmon
1 can salmon
Chopped onion
1 egg
½ c. flour

Drop by spoonful. Fry in deep fat.

Mrs. Clarence Junek

TUNA CASSEROLE

1 can cream of mushroom soup
½ c. milk
⅛ tsp. pepper
½ tsp. dried minced onion
1 (7 oz.) can tuna fish (chunk style)
1 can chow mein noodles or 1 (20 cent) pkg. potato chips, crushed

Grease a 1 quart baking dish with butter or margarine. Empty soup into a bowl, then add the milk, pepper, and onion and stir until well-blended. Empty tuna fish into a strainer, drain and rinse slightly with cool water to remove salt. Place in baking dish; break tuna into bite-size pieces with fork. Add ½ can chow mein noodles. Pour diluted mushroom soup over tuna and noodles. Top with remaining noodles (if potato chips are used, scatter crushed chips over top of mixture). Bake, uncovered, for 30 minutes in a 375° oven. Add a sprig of parsley, a sliver of pimiento, or a slice or two of stuffed olives for that "Good Looking" touch. Serves 4 or 5.

Mrs. Georgia Kovar

SHRIMP DIP

1 large can Campbell's frozen shrimp soup
1 (8 oz.) pkg. cream cheese
1 tsp. lemon juice
Dash of paprika

Thaw soup with spoon or rotary beater; mix soup, add cream cheese, lemon juice, and paprika. Mix, but don't overbeat. Chill.

Mrs. Georgia Kovar

LEMON-FLAVORED VEAL STEW

2 lb. boneless lean veal, cut into 1½ inch cubes
Salt and pepper to taste
Flour
1 small carrot, scraped and diced
1 medium onion, peeled and chopped
½ c. diced celery (optional)
3 Tbsp. butter or margarine
1 Tbsp. grated lemon rind
Juice of ½ lemon
Pinch of mace

Season veal cubes with salt and pepper. Dredge in flour. In a large saucepan, saute carrot, onion and celery in butter for 5 minutes. Push aside and add floured meat cubes to brown on all sides. Add water to cover; cook slowly, covered, for about 1 hour, or until meat is tender. Add lemon rind, lemon juice, and mace; continue to cook another 10 minutes. Serves 4 to 6.

Mary Ann Gantt

CHOW MEIN CASSEROLE

1 can cream of mushroom soup
¼ c. milk
1 c. chopped celery
¼ c. chopped onion
1 can tuna
1 can chow mein noodles (crisp)
½ c. chopped cashews (optional)

Combine all ingredients except noodles in a 1½ quart casserole. Stir in ½ can chow mein noodles and sprinkle remainder over the top. Bake at 375° for 30 minutes.

Mrs. Georgia Kovar

BAKED CHICKEN AND DUMPLINGS (Cleveland style)

2½ lb. baking chicken or hen
1 stick butter
1 c. water
Pinch of caraway seed
Salt

Salt chicken and put in baking pan. Melt butter and mix with water and pour over chicken. Add caraway seed and bake till tender.

Dumplings:

3 c. sifted flour
2 eggs
¾ c. water
2 slices bread, toasted in butter in skillet
Pinch of caraway seed
1 tsp. salt

Sift flour and salt; add eggs and water. Mix together. Then add toasted bread and caraway seed. Put on floured cloth and make a roll. Cut roll in ½ inch strips. Put in a pot of boiling water. (Can be put by spoonful into boiling water.) Cook for about 15 or 20 minutes. When serving the dumplings, pour the drippings from the chicken over the dumplings.

Mrs. Annie Kulhanek

SWEDISH MEATBALLS

1 lb. ground meat
1 tsp. salt
½ tsp. cinnamon (can be increased to 1)
½ tsp. cloves (can be increased to 1)
1 tsp. nutmeg
½ c. cream, whipped

Whip cream; add spices and salt; mix meat and cream mixture thoroughly. Roll with hands into small balls and brown in butter. Cook slowly in oven or covered on top of stove until done in center. Serve on mashed potatoes.

Mrs. Georgia Kovar

CHICKEN IN BISCUIT

1 (4 or 4½ lb.) hen
Butter or oleo for basting
Cooking wine
1 pt. whipping cream
Biscuits (your own homemade or canned)
½ c. flour
Juice of 1 lemon

Bake chicken in flat pan 1 hour at 350° or until done. (Cover wings with foil to keep from burning.) Baste with butter or oleo. Cool and bone. Add cooking wine to chicken broth and drippings to make 2½ cups. Blend ½ cup flour with 1 cup whipping cream; stir into wine and broth mixture. Blend in remaining 1 cup whipping cream. Bring mixture to a boil. Boil 1 minute. Add juice of 1 lemon. Place boned chicken in deep pan. Pour sauce over chicken. Place biscuits on top of chicken and bake 30 minutes or until biscuits are brown.

Mrs. Addie Paschall

BREAST OF CHICKEN SUPREME

12 broiler-fryer chicken breasts (about 8 oz. each)
¾ c. melted butter
½ tsp. paprika
3 cans cream of mushroom soup
¼ tsp. garlic powder
¾ tsp. seasoning salt
12 slices baking apple (about ¼ inch thick)
12 onion slices (⅛ inch thick)
¾ tsp. pepper

Brush each chicken breast with melted butter. Combine paprika, garlic powder, seasoning salt, and pepper. Sprinkle both sides of chicken generously with mixture. Arrange single layer of chicken breasts in a shallow baking pan with skin side down. Top each with 1 slice baking apple, 1 slice onion, and ¼ cup undiluted soup. Cover pan with foil, crimp edges of pan for tight seal. Bake in 275° oven for 1 hour. Remove foil, increase temperature to 375°, continue baking until meat is fork tender and delicately browned, about 1 hour. Yields 10 to 12 servings.

Annie Hejl

UPSIDE DOWN CHEESE 'N BEEF CORN BREAD

2 Tbsp. butter
1½ lb. ground beef
1 c. chopped onion
1 Tbsp. flour
1 (6 oz.) can tomato paste
1 tsp. salt
1 tsp. chili pepper
⅛ tsp. pepper
1 c. (4 oz.) cubed Cheddar cheese (may be grated)
½ c. sliced, pitted ripe olives
1 (18 oz.) pkg. corn bread muffin mix

In large skillet, melt butter. Add beef and onion. Cook until beef is lightly browned. Stir in flour. Add tomato paste, salt, chili pepper and pepper. Remove from heat; add cheese and olives. Spread evenly over bottom of 9x12 inch square pan. Prepare muffin mix according to package. Spread over beef mixture. Bake in oven 30 to 40 minutes at 400°. Let stand 5 minutes in pan. Loosen around edges and invert onto serving platter.

Annie Hejl

TASTY TUNA

1 (7 oz.) can tuna
1 can cream of mushroom soup
1 small box elbow macaroni
1 can English peas
1 pkg. potato chips
Velveeta cheese

Cook macaroni and drain. Mix tuna, peas (drained), mushroom soup in a bowl. Add macaroni. Transfer mixture to a casserole dish; top with cheese, then crumbled potato chips. Bake for 30 minutes in a 350° oven. Serves 6.

Mrs. Addie Paschall

HAMBURGER STROGANOFF

1 lb. ground beef
2 Tbsp. onion, chopped
2 Tbsp. fat or oil
¼ c. flour (unsifted)
⅛ tsp. pepper
3 beef bouillon cubes
1 c. boiling water
¾ c. buttermilk
2¼ c. (about 4 oz. dry) noodles, cooked

Brown beef and onion in the fat in a large frypan. Stir in flour and pepper. Stir bouillon cubes into the water. Add to beef mixture. Gradually stir in buttermilk. Reheat 3 to 4 minutes. Serve over noodles. Makes 3 cups stroganoff.

Annie Hejl

DEER SAUSAGE

25 lb. deer meat
25 lb. pork (the more fat the better)
¾ lb. salt
½ c. black pepper
3 or 4 cloves garlic (to your taste)

Mix salt, pepper and garlic together. Get you meat ready to grind. Spread it on table and sprinkle all the mixed salt and pepper over the meat. Mix it a little and grind it fine; then mix the ground meat about 30 minutes (till it sticks to your hands). The more you mix it the better it is. Then it is ready to stuff it into sausage. Hang out to smoke.

Henry Vajdak

CHEESE-STUFFED MEAT PATTIES

1 lb. ground lean beef
1 egg
⅓ c. catsup
1 tsp. salt
½ tsp. dry mustard

Stuffing:

2 slices bread, broken in pieces
½ c. process Cheddar cheese, shredded
2 Tbsp. onion, chopped
1 Tbsp. water

Preheat oven to 400°F. (hot). Mix meat, egg, catsup, salt, and mustard lightly. Divide mixture into 8 balls. Flatten each into a patty. Mix stuffing ingredients lightly. Place stuffing mixture on 4 of the patties. Top with remaining 4 patties. Press edges of patties together. Bake in shallow baking pan for 35 minutes. Makes 4 patties.

Annie Hejl

SQUIRREL AND DUMPLINGS

Dumplings:

1 c. flour
1½ tsp. baking powder
½ tsp. salt
½ tsp. sugar
2 Tbsp. shortening
½ c. milk

Sift dry ingredients together. Cut the fat through the flour with a pastry blender or two knives held close together. Add milk to make a thick batter which can be dropped from a spoon.

Cut the squirrel into serving pieces, salt and pepper and boil until tender. If squirrel is old, a pressure cooker will get him tender quicker. Add 2 tablespoons butter to liquor, then drop in dumplings from a spoon. Cook till dumplings are done. Serves 6.

Anonymous

"But the fruit of the Spirit is love, joy, peace, longsuffering, gentleness, goodness, faith, meekness, temperance: against such there is no law."

Galatians 5:22, 23

SHRIMP JAMBALAYA

3 lb. fresh shrimp
Salt and pepper to taste
Red pepper to taste
½ c. cooking oil
1 c. onions, chopped
1 c. celery, chopped
2 cloves garlic, minced
½ c. green pepper, chopped
1 can whole tomatoes
1 can tomato paste
1 can tomato sauce
½ tsp. sugar
3 c. cooked rice
Parsley, chopped
Green onions, chopped
1 piece pimiento, diced

Boil shrimp for 5 minutes in water lightly seasoned with salt, black pepper, and red pepper; let stand for 5 minutes. Peel and clean. Put oil in heavy pot, add onions, celery, garlic, and green pepper. Cook over medium heat for 15 minutes; add tomatoes, tomato paste, tomato sauce, and sugar. Cook, uncovered, about 40 minutes or until oil separates from tomatoes. Add shrimp and cook for 30 minutes. Add remaining ingredients. Mix well and serve. Crawfish may be substituted for shrimp. Yield: 12 servings.

Martha Royder

BARBECUE SAUCE

4 small bottles catsup
¼ stick oleo
1 c. tomato juice
1 onion
2 lemons
1 Tbsp. chili powder
1 tsp. pepper
1 tsp. salt
2 Tbsp. red hot sauce
1 tsp. allspice
1 Tbsp. Worcestershire
1 pod garlic

Melt oleo. Add onion and garlic. Cook a little, then add remaining ingredients. Simmer slowly.

Lorraine Benignus

ITALIAN BEEF SUPPER

1 lb. ground beef
1 tsp. salt
1 medium tomato, cut in wedges (or use 1 (8 oz.) can tomatoes and reduce water to ¾ c.)
1 c. water
1 (10 oz.) pkg. Birds Eye Italian style vegetables with a seasoned sauce
1 c. Minute rice

Brown beef in skillet. Add salt, tomato, water and vegetables. Bring to a full boil, separating vegetables with a fork and stirring frequently until sauce cubes are blended. Cover and simmer 2 minutes. Bring again to a boil; stir in rice. Cover, remove from heat, and let stand 5 minutes. Makes 4 servings.

Ralph Smith

"Who can find a virtuous woman? for her price is far above rubies."

Proverbs 31:10

"A godly mother will point her children to God by the force of her example as much as by the power of her words!"

"Home is the chief school of human virtues."

CHICKEN CHUNKS

6 whole chicken breasts, skinned and boned
2 eggs
1 c. water
1 c. flour
1½ tsp. sesame seed
1½ tsp. salt

Cut chicken into 1 inch chunks or strips. Beat eggs and mix with water. Combine flour, sesame seed and salt mixing to make a batter. Heat shortening over medium heat - dip chicken chunks or strips in batter. Drain off excess batter. Add meat to hot shortening and fry for 3 to 5 minutes, turning once. Drain on paper towel. Can be served with ketchup or sweet and sour sauce.

Ollie Jakubik

MEXICAN CASSEROLE

1 can chili without beans
1 can pinto beans or any other kind, drained (I use Ranch Style, not drained)
1 can whole kernel yellow corn, drained
1 can tomatoes, drained
1 (6 oz.) pkg. corn chips, crushed
Grated yellow cheese

Combine all ingredients and bake in a large casserole dish so it is not too thick. Set oven at 350° and bake 30 minutes.

The dish can be stretched by adding a can of tamales, drained and peeled, or enchiladas. Chopped onion may also be added.

Mattie Rubach

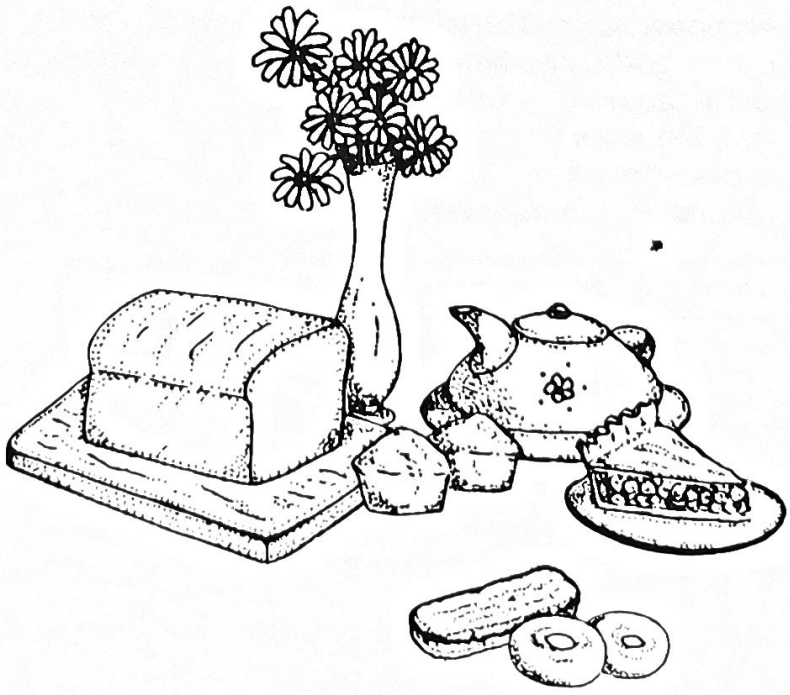
BUFFET CASSEROLE

1 (14½ oz.) Kraft macaroni and cheese dinner
1 c. chopped onion
½ c. chopped green pepper
2 Tbsp. margarine
2 cans condensed cream of celery soup
2 (6½ oz.) cans tuna, drained and flaked
½ c. chopped pimento
2 (3 oz.) cans mushrooms, drained

Prepare dinner as directed, except using 1½ cups of milk (instead of the ¼ cup as stated on package). Saute onion, green pepper in margarine until tender. Add to prepared dinner, with remaining ingredients. Mix well. Pour into 3 quart casserole. Bake at 350° for 35 to 40 minutes. Makes 8 to 10 servings.

Mattie Rubach

Breads, Rolls, Pastries



EQUIVALENT CHART

3 tsp.	1 tbsp.
2 tbsp.	⅛ c.
4 tbsp.	¼ c.
8 tbsp.	½ c.
16 tbsp.	1 c.
5 tbsp. + 1 tsp.	⅓ c.
12 tbsp.	¾ c.
4 oz.	½ c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 tbsp. fat or liquid
2 c.	1 pt.
2 pt.	1 qt.
1 qt.	4 c.
⅝ c.	½ c. + 2 tbsp.
⅞ c.	¾ c. + 2 tbsp.
1 jigger	1½ fl. oz. (3 tbsp.)
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled Bleu cheese	1 c.
1 lemon	3 tbsp. juice
1 orange	⅓ c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. granulated sugar	1 lb.
3½ - 4 c. unsifted powdered sugar	1 lb.
2¼ c. packed brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
3½ c. unsifted whole wheat flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour.
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour.
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.
¾ cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = ⅓ cup butter and ⅔ cup milk in any sour milk recipe.
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
1 cup **whole milk** = ½ cup evaporated milk and ½ cup water or 1 cup reconstituted nonfat dry milk and 1 tablespoon butter.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
⅛ teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1½ c. pitted and cut.
3 medium **bananas** = 1 c. mashed.
3 c. **dry corn flakes** = 1 c. crushed.
10 **miniature marshmallows** = 1 large marshmallow.

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size:	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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BREADS, ROLLS, PASTRIES

SWEET ROLL DOUGH

Measure into mixing bowl ½ cup warm water (110° to 115°). Add, stirring to dissolve, 2 packages dry yeast.

Stir in:

1½ c. warm milk
½ c. sugar
2 tsp. salt
2 eggs
½ c. soft shortening
Half of 7 to 7½ c. sifted Gold Medal flour

Mix with spoon until smooth. Add enough remaining flour to handle easily; mix with hand. Turn onto lightly floured board; knead until smooth and elastic, about 5 minutes. Round up in greased bowl, greased side up. Cover with damp cloth. Let rise in warm place (85°) until double (about 1½ hours). Punch down; let rise about 30 minutes. Divide dough for desired rolls.

Mrs. Erma Slovacek

COTTAGE CHEESE FILLING FOR ROLLS

1 lb. dry cottage cheese
2 eggs, separated
½ c. sugar
2 Tbsp. butter
½ tsp. salt
1 Tbsp. flour
1 Tbsp. lemon juice
1 Tbsp. lemon rind
½ tsp. vanilla

Press cheese through sieve; add egg yolks, sugar, butter, flour, lemon juice and rind, salt and vanilla. Mix well. Beat egg whites stiff and fold in carefully.

Mrs. Erma Slovacek

Jesus said: "I am the Bread of Life: he that cometh to Me shall never hunger; and he that believeth on Me shall never thirst ... This is the Bread which cometh down from heaven, that a man may eat thereof, and not die. I am the Living Bread which came down from heaven: if any man eat of this Bread, he shall live forever."

John 6:35, 51-52

KOLACHES
(With electric mixer)

Dissolve 2 packages dried yeast in 2 cups warm milk.

Add:

½ c. sugar
3 egg yolks
1 Tbsp. salt
2 sticks melted margarine
1 tsp. vanilla (optional)
1 c. flour

Beat with mixer. Add 2 more cups flour. Beat again. Remove from mixer and mix in 3 cups flour by hand. Let rise a little bit, then mix again and let rise to double size or more in lukewarm oven. Make into small balls and press down. When dough starts rising again, push down in center and put in filling and let finish rising. Bake at 325°.

Filling: Cook dry apricots and prunes slowly until soft. Add sugar to taste, a dash of cinnamon, some butter or oleo, and a little vanilla.

Crumbles (to sprinkle on top of Kolaches):

1 c. sugar
1 c. flour
¼ c. oleo
Flavoring

Crumble all and add before baking.

Mrs. Edwin Jez

BASIC SWEET DOUGH

1 pkg. dry yeast
¼ c. warm water
1 c. milk
¼ c. butter
¼ c. sugar
¼ tsp. salt
1 egg
3½ or 4 c. flour

Combine yeast and warm water. Heat milk and butter; add to yeast mixture. Then combine other ingredients together. Can be used to make Kolaches or rolls. Bake at 350° until well browned.

Mrs. Adolph C. Sebesta

REFRIGERATOR ROLLS

1 pkg. dry yeast
¼ c. lukewarm water
¼ c. sugar
¼ c. Wesson oil
1 tsp. salt
1 c. milk, scalded good
1 egg
3½ c. flour

Dissolve yeast in water. Combine sugar, oil, and salt. Add hot milk and mix well. Cool to lukewarm. Add egg and yeast mixture and combine well. Add 1½ cups flour and mix well. Add rest of flour gradually or enough to make soft dough. Put in greased bowl and turn. Cover and refrigerate at least 2 hours before baking. Roll out and cut into rolls. Place in greased pan to rise 1¼ hours. Bake at 400° for 12 to 15 minutes. Makes 2 dozen.

Elsie Muzny

POP-UP BREAD
(2 loaves)

3 to 3½ c. flour
½ c. milk
½ c. oil
1 tsp. salt
1 c. grated cheese (Cheddar if desired)
1 pkg. dry yeast
½ c. water
¼ c. sugar
2 eggs

Stir together 1½ cups flour and yeast. Heat milk, water, oil, sugar, and salt over low heat only until warm. Add liquid ingredients to flour-yeast mixture and beat until smooth on medium speed of electric mixer (or 300 strokes by hand). Blend in eggs and cheese. Stir in rest of flour to make stiff batter. Beat until batter is smooth and elastic. Divide into 2 well-greased 1 pound coffee cans, cover with plastic lids. Let rise in a

warm place until light and bubbly, about 1 hour. Batter should be ¼ to ½ inch below can covers. Remove lids. Bake in preheated oven at 350° for 30 to 35 minutes. Cool in cans 15 minutes before removing.

Annie Hejl

"But He was wounded for our transgressions, He was bruised for our iniquities: the chastisement of our peace was upon Him; and with His stripes we are healed."

Isaiah 53:5

HOMEMADE BREAD

Sponge:

2 c. sifted flour
1½ c. lukewarm water
1 Baker's yeast

Mix well and let stand in a warm place till sponge rises (about ½ hour) - doesn't take too long.

Then add:

2 Tbsp. sugar
2 Tbsp. shortening (kind of soft)
2 tsp. salt
4 c. sifted Gladiola flour
1 c. lukewarm water*

* Add a little at a time; it may take a cup and may not - just so your dough holds together well.

Then flour your bread board and empty the dough and work out with your hands, then let it stand for about 25 or 30 minutes. Then work out again and put back in bowl, grease on top; let stand in warm place till it rises above your bowl some. Cut into 3 loaves on floured board and work loaves into shape. Put in greased bread pans and grease bread also on top. Let rise until little over the bread pan. Heat oven to 350° and bake till light brown. Grease bread all over when put on wire rack, and cover with a damp cloth so crust stays soft.

Mrs. F. C. Malina

KOLACE
(Kolaches)

1 Tbsp. sugar
2 pkg. yeast
½ c. warm water
2 c. warm milk
½ c. plus 2 Tbsp. warm shortening
2 tsp. salt
2 egg yolks
½ c. sugar
6¼ c. flour, sifted (more or less)

Mix all ingredients and make dough. Let it rise; punch it down and let it rise again, double its bulk. Then roll it out and put in pans. Let it rise again. Use any kind of filling, prune or apricot or poppy seed. Bake at 400° for about 30 minutes.

Posypka (Topping) for Kolaches:

1 c. sugar
½ c. flour
¾ tsp. cinnamon
2 Tbsp. or more melted butter

Combine all ingredients and mix until it resembles coarse meal.

Mrs. Minnie Kovar

ANGEL BISCUITS

Place in small bowl:

2 Tbsp. hot tap water
½ pkg. yeast

Set out these ingredients:

2½ c. flour
1½ tsp. baking powder
½ tsp. soda
1 tsp. salt
2 Tbsp. sugar

Sift flour, then measure. Put flour back in sifter. Add other dry ingredients in a large bowl. Add to flour mixture ½ cup shortening, using pastry blender, cut shortening in small pieces. Add to flour mixture 1 cup buttermilk and dissolved yeast. Stir with fork until mixture forms a ball or until flour is dampened. Store in refrigerator (3 to 5 days). Bake at 425° for 15 minutes on ungreased pan, or until golden.

Mrs. J. D. Schovajsa

GOLDEN CORN BREAD

1 c. yellow corn meal
1 c. sifted enriched flour
¼ c. sugar
½ tsp. salt
4 tsp. baking powder (Calumet)
1 egg
1 c. milk
¼ c. shortening (soft)

Sift together dry inredients into bowl. Add egg, milk, and shortening. Beat with egg beater until smooth, about 1 minute. Do not overbeat. Bake in greased 8 inch square pan or greased muffin pans in hot oven (425°F.) for 20 or 25 minutes.

Mrs. Erma Slovacek

SWISS CORN MEAL BREAD

1 pkg. yeast
1¼ c. water (mix with yeast)

Stir in and beat 3 cups flour. Set in warm place to rise until double.

Cook mush with:

2¼ c. water
1¼ c. corn meal

While still hot, stir in:

1 c. sugar
1 c. raisins
1 Tbsp. salt

Set aside till cool.

Put 5 cups flour in large bowl. Spoon out corn meal mush mixture with flour, and then the yeast sponge. Work all together. Put it in the large bowl to rise until double. Shape dough into 3 round loaves. Let rise 30 minutes. Bake on ungreased cookie sheet at 350° for 50 minutes.

Annie Hejl

"Let us therefore come boldly unto the throne of grace, that we may obtain mercy, and find grace to help in time of need."

Hebrews 4:16

JALAPENO CORN BREAD

3 c. corn bread mix
2½ c. sweet milk
½ c. salad oil
3 eggs, beaten
1 large onion, grated
3 Tbsp. sugar
Chipped crisp bacon or chopped pimiento
1 small can cream style corn (optional)
½ c. (6 oz.) or according to taste jalapeno peppers, chopped fine
1½ c. grated cheese (American or Cheddar)

Mix ingredients in order as given in recipe. Bake in 1 large pan, or 3 well-greased 8x8 inch pans at 400° for 25 to 30 minutes or until golden brown. Serves 12.

Annie Hejl

MEXICAN CORN BREAD

1 c. corn meal
1 can creamed style corn
1 tsp. salt
1 egg
½ lb. ground meat
1 hot pepper (jalapeno)
½ lb. cheese (Velveeta)

Fry hamburger and season. Mix first 4 ingredients. Put half in skillet, then meat, and top with remaining batter. Top with cheese. Bake at 350° for 25-30 minutes.

Elsie Muzny

DUMPLINGS

1 c. flour
1 Tbsp. shortening
1 tsp. baking powder
¼ tsp. salt
½ c. milk

Sift dry ingredients; cut in shortening. Gradually add milk, mixing lightly to make soft dough. Drop by teaspoon into broth; cover and simmer 10 minutes. Cut fire off and let stand 5 more minutes.

Mrs. Cecilia Turner

SWEET POTATO DOUGHNUTS

2 cakes dry or compressed yeast, soaked in ½ c. lukewarm water
1 c. cooked, mashed sweet potatoes
1 pt. milk
1 c. butter or margarine
2 tsp. salt
1 c. sugar (honey or corn syrup)
4 eggs
¼ tsp. ground nutmeg
¼ tsp. cinnamon
Rind and juice of 1 lemon (if desired)
8 to 10 c. all-purpose flour

Scald milk and cool. Cream together butter, salt, and sugar. Add slightly beaten eggs, lemon, spice, and lukewarm milk and soaked yeast. Work in flour. When thoroughly mixed and dough no longer sticks to mixing bowl, turn on canvas-covered board that is slightly floured and work with palms of hands until the dough is smooth. Let rise. When dough has risen to double its original bulk, test by pressing lightly with finger. Roll into a sheet ¾ inch thick, cut into rings. Let rise again until doubled in bulk. Fry in enough fat to cover food. Drain, roll in powdered sugar. (Can also be frozen.)

Mrs. Edmund Sebesta, Sr.

YEAST DOUGHNUTS

1 c. sugar
½ (scant) c. shortening
1 yeast
2 eggs
1 tsp. salt
1½ c. water
1 c. mashed potatoes
Enough flour to work and roll out

Cut and place on waxed paper and let rise about 45 minutes. Fry in deep, hot fat. Glaze with powdered sugar and milk (mixed).

Mrs. Frank L. (Annie) Jakubik

DOUGHNUTS I

1 c. mashed potatoes
1½ c. potato water
1 c. sugar
1 yeast cake
½ c. shortening
2 eggs
Enough flour to work and roll out

Mix together.

Loretta Nedbalek

DOUGHNUTS II

3 c. warm milk
Yeast (about like for bread)
2 Tbsp. sugar
Enough flour to make a thin dough (use your own judgment on amount of flour)

Let rise about 30 minutes.

Then add:

2 eggs
3 Tbsp. butter
3 Tbsp. sugar
Salt
Flour (do not make dough as thick as for Kolaches)

Let rise. Cut out and let rise again. Fry in deep grease.

Icing:

1 pkg. gelatin (chocolate)
¼ c. cold water

Add 1 box powdered sugar and add water to make thin syrup.

Mrs. Minnie Kovar

PANCAKES

2 c. sifted flour
6 tsp. baking powder
¼ c. sugar
1 tsp. salt
2 eggs
2 c. milk
⅓ c. oil

Sift first 4 ingredients. Beat eggs. Stir in milk and eggs. Add dry ingredients, beat to a smooth batter.

Elsie Muzny

DANDY DOG MIX

1 c. flour
1½ tsp. baking powder
½ tsp. salt
2 Tbsp. sugar
¾ c. corn meal
½ c. milk
1 beaten egg

Mix together.

Loretta Nedbalek

GINGERBREAD

Cream together:

½ c. shortening
½ c. sugar (granulated or brown, latter firmly packed)

Add 1 egg, beating well.

Then add:

½ c. molasses (light or dark)
1½ tsp. vinegar

Sift together:

3 c. sifted flour
½ tsp. soda
½ tsp. salt
½ tsp. ginger
½ tsp. cinnamon
½ tsp. allspice
¼ tsp. cloves

Stir all ingredients together and chill dough. Roll out on lightly floured board ⅛ inch thickness. Bake at 350° for 10 to 12 minutes.

Mrs. Edmund Sebesta, Sr.

ANGEL GINGERBREAD

1 egg
¼ c. shortening, melted
1 c. flour
½ c. sugar
¼ tsp. salt
¼ tsp. ginger
¼ c. molasses
1 tsp. soda
½ c. boiling water

Beat egg; add shortening. Sift together dry ingredients and add, beating thoroughly. Add molasses. Dissolve soda in boiling water, add and beat until smooth. Pour into greased 8 inch square pan. Bake at 350° for 25 to 30 minutes.

Mrs. Minnie Kovar

BANANA BREAD

Sift together into large bowl of Mixmaster:

1 ¾ c. sifted all-purpose flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
⅔ c. sugar

Add:

⅓ c. shortening or butter (soft)
2 eggs (unbeaten)
½ c. nutmeats, chopped
1 c. mashed bananas

Beat on number 2 speed until ingredients are blended, about 1 minute. Grease 1 loaf pan, pour batter in. Bake at 350° for 1 hour or until done.

Elsie Muzny

FRENCH CRULLERS

¼ c. granulated sugar
½ tsp. salt
¼ c. shortening
1 c. hot water
1 c. sifted all-purpose flour
3 eggs
Vegetable oil (for frying)
¾ c. sifted 10X (confectioners) sugar
½ tsp. vanilla
Flavoring of your choice
3 to 4 tsp. water

1. Measure sugar, salt, and shortening into a saucepan. Add hot water; bring to boiling.

2. Add flour all at once; stir vigorously until mixture leaves side of pan. Remove from heat. Add eggs, one at a time, beating well after each.

3. Cut 12 (3 inch) squares of foil; grease each. Fit pastry bag with a large rosette tube; fill with dough. Press a 2½ inch ring of dough onto each foil square. Let stand 15 minutes.

4. Fill a large, heavy saucepan or electric skillet ⅔ full with vegetable oil. Heat to 370° on a deep fat thermometer. Hold ring of dough close to surface of oil; carefully slip from foil into oil. Fry 3 at a time, turning once, about 3 to 5 minutes, or until crullers are golden and puffed. Drain on paper toweling.

5. When crullers are cool, mix 10X sugar, vanilla, your favorite flavor, and water. Drizzle over crullers.

Mary Ann Gantt

RICKY SKAGGS' FRIED CORN BREAD

1 c. corn meal
⅔ c. flour
1½ tsp. baking powder
½ tsp. salt
¾ c. milk
¼ c. margarine, melted
1 egg, beaten
1 c. shredded cheese (sharp natural)

Combine dry ingredients; add combined milk, margarine, and egg, mixing just until moistened. Stir in cheese. For each serving, spoon approximately ¼ cup mixture onto lightly greased griddle or skillet; flatten slightly. Cook until lightly browned on both sides. Serve warm with additional margarine. If batter becomes too thick add small amount of milk. Serves 10.

Variation: Omit cheese - substitute ½ pound bulk pork sausage, browned and drained.

Ollie Jakubik

CINNAMON ROLLS

Use ½ Sweet Roll Dough - recipe found on first page of Breads section.

After dough rises:

1. Roll dough into oblong, 15x9 inches. Spread with 2 tablespoons softened butter and sprinkle with ½ cup sugar, 2 teaspoons cinnamon and ½ cup raisins.

2. Roll up tightly, beginning at wide side. Seal well by pinching edges of roll together. Stretch roll slightly to even.

3. Cut roll into 1 inch slices. Place a little apart in greased 13x9 inch pan or 18 greased muffin cups. Cover and let rise until double in bulk (35 to 40 minutes). Bake until golden brown. While slightly warm, frost with white icing.

Plain Icing: Combine, heat until smooth -

1 c. sifted confectioners sugar
1 Tbsp. milk
¼ tsp. vanilla

Temperature: 375°. Time: 25 to 30 minutes.

Mrs. Erma Slovacek

DUMPLINGS

2 c. sifted flour
4 tsp. baking powder
½ c. milk
1 tsp. salt
2 eggs, beaten
Fresh or dried parsley (optional)

Sift flour, baking powder and salt into a mixing bowl. Beat eggs and add milk. Add egg-milk mixture and parsley to the flour mixture and stir until smooth. Drop by spoonful over steaming hot chicken. Cover and allow to steam over low heat for 10 minutes. Do not lift cover.

Mattie Rubach

PEACH DUMPLINGS

1 can biscuits
Homemade peach jam

Pour jam on top of biscuits in a pan.

Prepare a sauce:

½ c. flour
1 c. sugar
Nutmeg
Water to make a medium sauce

Cook and pour over biscuits. Bake at 400° until biscuits turn brown.

Annie Holick

PRUNE DUMPLINGS - SVESKOVE KNEDLIKY

Cook the prunes first; set aside.

1 egg
1 c. water (more water may be added if needed)
3 c. flour
1 Tbsp. lard
1 tsp. salt

Mix all this together to make soft dough and let it set for 5 to 10 minutes. Then mix it a little more to make it smooth. Then with a spoon, cut it out in about egg-size balls. On floured board flatten them a little and put 2 or 3 prunes in middle and wrap them up. Then drop them in big enough pot of boiling water. Add some salt to water and boil about 5 to 10 minutes till they come to the top. Then drain the water off and put the dumplings in bowl. This makes 12 to 15 dumplings.

Sauce for Prune Dumplings:

1 c. cream
½ c. sugar
Some cinnamon to your taste

Mix all this so that the dumplings will be all covered with cream and sugar. You can eat this with sausage or bacon or plain.

Mrs. Henry Vajdak

POPPY SEED ROLL

1 cake Fleischmann's yeast
1 Tbsp. sugar
1 c. lukewarm water
1 c. milk
6 Tbsp. shortening
½ c. sugar
1 tsp. salt
7 c. sifted flour
3 eggs, beaten

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Scald milk; add shortening, sugar and salt; cool to lukewarm. Add 2 cups flour to make a batter. Add yeast and beaten eggs; beat well. Add remaining flour or enough to make a soft dough. Knead lightly and place in greased bowl. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 2 hours. When light, punch dough down and roll about ¼ inch thick and cover with poppy seed mix and roll up like jelly roll. Put in shallow pan and let rise for 30 minutes. Bake at 375° until done.

Poppy Seed Filling:

4 c. ground poppy seed
4 c. sugar
½ c. water
3 Tbsp. butter

Mix and bring to boil. Cook slowly till thick. Cool.

Mrs. John A. Junek

HOMEMADE EGG NOODLES

4 eggs (large)*

About 3 c. flour

Beat the eggs. Add enough flour to make stiff dough. Knead well, on a well-floured board. Roll dough into thin sheets. Set aside to dry for 2 or 3 hours. Turn sheets several times while drying. When dry enough, fold together and cut into narrow strips. Drop into boiling water or soup and cook about 20 minutes. Drain if cooked in plain water. Rinse and put in soup.

* Use yard eggs (dark yellow yolks) for more yellow color in noodles.

Mrs. Minnie Kovar

YEAST BISCUITS

1 Tbsp. active dry yeast
2 Tbsp. sugar
1 c. water (lukewarm)
¼ c. dry milk
3 c. flour
¼ Tbsp. baking powder
¼ Tbsp. salt
¼ c. lard

Dissolve yeast and sugar in water. Let set for 10 minutes. Sift dry milk solids, flour, baking powder, and salt. Cut lard into flour mixture and add yeast mixture. Roll about ½ inch thick and cut into squares or rounds. Place in greased pan, brush with butter, and let rise about 30 minutes. Bake in 425° oven for about 15 minutes.

Martha Royder

FRENCH BREAD

1 Tbsp. shortening
1 Tbsp. salt
2 tsp. sugar
2 c. water
1 pkg. dry granular yeast or 1 cake compressed yeast, crumbled
6 c. sifted flour (about)
Corn meal

Put shortening, salt, and sugar into large mixing bowl. Add 1 cup boiling water; cool to lukewarm by adding 1 cup cold water. Blend in yeast (if compressed, crumble over mixture; if granular, dissolve as directed on package, subtracting that amount of water from total called for). Add flour in thirds; mix thoroughly, until dough begins to leave sides of bowl. Turn out on lightly floured board and knead until dough is smooth, elastic, and does not stick to board. Add more flour if needed.

Place in greased bowl, turning once to bring greased side up. Cover and let rise in warm place (85° to 90°) until it is double in bulk, about 1½ hours. Punch down and let rise again until almost double, about 1 hour. Turn out on lightly floured board and divide in half. Roll each half into a 15x12 inch rectangle. Wind up tightly toward you, beginning with wide side. Seal edges by pinching together. Place rolls diagonally on greased baking sheets lightly sprinkled with corn meal. Let rise until double in bulk, about 1 hour.

Brush tops with cold water. Cut with scissors or knife to make 1 or 2 lengthwise or several diagonal ¼ inch cuts across tops of loaves. Set pan of boiling water in oven. Bake in hot (400°F.) oven 15 minutes; remove from oven and brush again with water. Reduce temperature to 350°F. and bake 35 to 40 minutes or until golden brown. Brush the third time with cold water and bake 2 to 3 minutes longer. Makes 2 loaves.

Annie Hejl

POTATO DUMPLINGS - BRAMBOROVE KNEDLIKY

2 c. cooked potatoes, cooled and riced
2 medium eggs
1 tsp. salt
1 c. (approx.) all-purpose flour
2 slices white bread, toasted and crumbled

Combine potatoes, eggs and salt in a bowl; beat to combine thoroughly. Add toasted bread crumbs; mix well. Add flour, enough to make a stiff dough; mix well. With floured hands, shape dough into balls about 1½ inches in diameter. Drop into a large kettle of boiling water; bring water to a slow boil again. Cook about 12 minutes, or until dumplings rise to the top. Test by tearing one dumpling apart with two forks. Remove and drain. Serve with drippings (natural gravy) from roast or baked meat. Makes about 18.

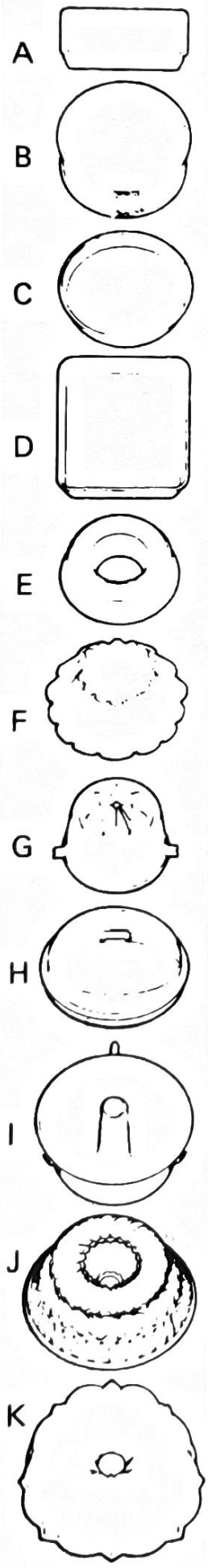
Mary Ann Gantt

Cakes, Cookies, Desserts

HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.



COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:

9-inch pie plate
8x1¼-inch layer cake pan - **C**
7⅜x3⅝x2¼-inch loaf pan - **A**

6-cup baking dish:

8 or 9x1½-inch layer cake pan - **C**
10-inch pie plate
8½x3⅝x2⅝-inch loaf pan - **A**

8-cup baking dish:

8x8x2-inch square pan - **D**
11x7x1½-inch baking pan
9x5x3-inch loaf pan - **A**

10-cup baking dish:

9x9x2-inch square pan - **D**
11¾x7½x1¾-inch baking pan
15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7½x3-inch "Bundt" tube pan - **K**	6 cups
9x3½-inch fancy tube or "Bundt" pan - **J** or **K**	9 cups
9x3½-inch angel cake pan - **I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan - **K**	12 cups
9x3½-inch fancy tube mold - **J**	12 cups
10x4-inch fancy tube mold (Kugelhupf) - **J**	16 cups
10x4-inch angel cake pan - **I**	18 cups

Melon Mold:

7x5½x4-inch mold - **H**	6 cups

Spring-Form Pans:

8x3-inch pan - **B**	12 cups
9x3-inch pan - **B**	16 cups

Ring Molds:

8½x2¼-inch mold - **E**	4½ cups
9¼x2¾-inch mold - **E**	8 cups

Charlotte Mold:

6x4¼-inch mold - **G**	7½ cups

Brioche Pan:

9½x3¼-inch pan - **F**	8 cups

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CAKES, COOKIES, DESSERTS

FUDGE CAKE

Cream:

1 c. Crisco **1 c. sugar**

Add 4 eggs, one at a time, and beat well. Add one 16 ounce can Hershey's cocoa syrup.

Add:

¼ tsp. salt **1 c. flour**

Add:

1 tsp. vanilla **1 c. Angel Flake coconut**

Pour into greased and floured oblong pan and bake at 350° for about 35 minutes.

Icing for Fudge Cake:

½ stick oleo, melted
¼ c. hot coffee
1 box powdered sugar
5 Tbsp. cocoa
½ c. chopped nuts

Mix together.

Annie Hejl

FRUIT CAKE

1 qt. pecans
1 lb. candied cherries
8 oz. maraschino cherries
1 lb. candied pineapple (½ green and ½ red)
1 lb. dates
1 lb. vanilla wafers
1 lb. marshmallows
1 lb. coconut
½ lb. oleo

Cut fruit and nuts in real small pieces. Roll or crush wafers. Mix well in large pan. Mixing must be done thoroughly with hands. Pack into pans and refrigerate. Makes a large amount.

Georgia Kovar

PINEAPPLE CAKE

1 box white cake mix
½ c. Wesson oil
½ c. water
4 whole eggs
½ c. crushed pineapple, drained
½ tsp. vanilla

Bake in round or square cake pans. Follow directions on cake mix box.

Icing for Pineapple Cake:

1 box powdered sugar
1 stick oleo
½ c. crushed pineapple

Mix together.

Mrs. Edmund Sebesta, Sr.

SEVEN-UP CAKE

Cream together:

2 sticks oleo
2½ c. sugar
½ c. Wesson oil

Then add 5 eggs, one at a time, beating well after each egg.

1 Tbsp. vanilla
3 c. sifted flour
1 small bottle 7-Up

Alternate flour and 7-Up. Bake in tube pan at 350° for about 1 hour.

Mrs. Betty Schoenemann

SEVEN-UP CAKE

1½ c. butter
3 c. sugar
5 eggs
3 c. flour
2 Tbsp. lemon extract
¾ c. 7-Up

Cream sugar and butter together and beat until light and fluffy. Add eggs, one at a time, and beat well. Add flour, beat in lemon extract and 7-Up. Pour batter into well-greased and floured tube pan. Bake at 325° for 1 to 1¼ hours.

Mrs. Adolph C. Sebesta

APRICOT NECTAR CAKE

1 box yellow cake mix
¾ c. apricot nectar juice
¾ c. Wesson oil
1 box lemon Jello
4 eggs
2 Tbsp. lemon extract

Combine preceding ingredients. Use tube pan and bake at 325° for 30 minutes or until done. Remove from pan.

Glaze with:

1¼ c. confectioners sugar
4 Tbsp. lemon juice

Elsie Muzny

BANANA SPLIT CAKE

3 sticks oleo
2 c. graham cracker crumbs
2 c. powdered sugar
4 to 6 bananas
2 eggs
1 (15 oz.) can crushed pineapple
1 (9 oz.) size Cool Whip
1 (4 oz.) maraschino cherries, drained
Chopped nuts (optional)

Melt 1 stick of oleo in a saucepan and combine with cracker crumbs, then press into a 13x9x2 inch pan. Beat remaining oleo with powdered sugar and eggs for 15 minutes. Stop mixer off and on if it tends to overheat. Pour mixture over crumbs. Slice bananas over this. Top with crushed pineapple and whipped topping and dot with cherries and sprinkle with chopped nuts. Refrigerate. Better the second day. Serves 10 to 12 persons.

Mrs. R. L. Phillips

HEAVENLY HASH CAKE

2 sticks margarine
3 (heaping) tsp. cocoa
4 eggs
2 c. sugar
1½ c. flour
1½ c. chopped pecans
1 bag *large* marshmallows, cut in halves (grease knife or scissors)

Cream margarine, cocoa, sugar, and eggs (one at a time). Add flour and pecans. Pour in oblong pan, greased and floured. Bake at 350° for 25 to 30 minutes, or until toothpick comes out clean. Immediately remove from oven and place marshmallows sticky-side down, covering surface of cake entirely. Put back in oven 2 or 3 minutes until marshmallows are soft - not burned. Press gently with back of spoon. Thoroughly cool cake before icing.

Icing: Blend -

1 box powdered sugar
3 Tbsp. cocoa
¾ stick margarine

Add ⅓ c. milk gradually, or just enough to make icing spread on cake - not drip.

Marcia Vajdak

FRESH APPLE CAKE

4 c. fresh, peeled, diced apples
2 c. sugar
1 c. chopped nuts

Mix the preceding and let stand for an hour. Stir often, so that mixture makes its own juice.

1 c. vegetable oil
3 c. flour
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. salt
2 tsp. soda
1 tsp. vanilla
2 eggs, well beaten

Add dry ingredients to apples, then add oil, vanilla, and eggs. Do not use a mixer; stir by hand. Pour batter into greased and floured tube pan. Bake at 350° for 1 hour and 15 minutes or until cake tests done.

Annie Hejl, Georgia Kovar

FRUIT COCKTAIL CAKE

1½ c. sugar
2 eggs
½ stick margarine
2 c. flour
½ tsp. salt
2 tsp. soda
1 (No. 3) can fruit cocktail
1 tsp. vanilla

Cream together sugar, eggs, and margarine; add salt, soda and fruit cocktail, flour, and vanilla. Mix well and pour on greased pan.

Combine:

½ c. brown sugar
½ c. coconut
½ c. nuts

Put on top of cake and bake ½ hour in 350° oven.

Mrs. Frank L. Jakubik

RECIPE FOR A HAPPY DAY

1 c. of friendly words
2 c. of understanding
4 (heaping) Tbsp. of time
A pinch of warm personality
A dash of humor

Mix well and serve in generous portions.

Anonymous

PRUNE CAKE

1⅓ c. sugar
2 sticks melted margarine
3 whole eggs, well beaten
1 c. buttermilk
1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
1 tsp. baking powder
3 or more c. cooked prunes
2 c. flour

Beat eggs well; add sugar and beat well. Stir in melted fat, and then buttermilk. Put all the dry ingredients together and sift at least 2 times. Then stir well. Stir in prunes last and stir well, and put in baking pans in moderate oven (325°F.) When cool, cover with the following frosting.

Frosting: Use ½ cup margarine or 1 stick. Stir in box of white powdered sugar and mix well. Have few teaspoons of coffee infusion ready and stir in. Top the cake with this and it is delicious.

Mrs. Reynalda Janac

CAJUN SHEATH CAKE

2 c. sugar
2 c. flour
2 sticks oleo
4 tsp. cocoa
1 c. water
½ c. buttermilk
1 tsp. soda
2 eggs
1 tsp. vanilla

Combine sugar and flour. Bring oleo, cocoa, and water to a boil and pour over flour and sugar. Add remaining ingredients and beat well. Pour in greased and floured sheet pan. Bake for 20 minutes at 400°.

Icing:

1 stick oleo
4 Tbsp. cocoa
6 Tbsp. milk
1 tsp. vanilla
1 box powdered sugar
1 c. nuts (or coconut)

Five minutes before cake is done, heat oleo, cocoa, and milk. After bubbles appear, pour over powdered sugar and vanilla. Beat until creamy; add nuts and spread over cake in pan while still warm.

Georgia Kovar

"Trust in the *Lord,* and do good; so shalt thou dwell in the land, and verily thou shalt be fed. Delight thyself also in the *Lord;* and He shall give thee the desires of thine heart."

Psalm 37:3-4

PINEAPPLE COCONUT POUND CAKE

3 sticks margarine
1½ boxes powdered sugar
6 eggs
1 tsp. vanilla extract
1 tsp. lemon juice
2 c. flour
1 large can crushed pineapple, well drained
1 c. Angel Flake coconut

Cream margarine, add sugar and beat well. Add eggs, one at a time, beating well after each addition. Add vanilla and lemon juice. Stir in flour and mix well. Add pineapple, be sure it is well drained. Spoon batter into a greased and sugared bundt pan. Bake at 350° for 1½ hours, or until tested done with a toothpick. This cake keeps well for several days. Really needs no frosting.

Dorothy See

RED VELVET CAKE

1 oz. red food color
1 oz. water rinse
3 Tbsp. cocoa
½ c. Crisco
1½ c. sugar
2 eggs, well beaten
1 c. buttermilk
1 tsp. salt
2½ c. flour
1 tsp. vanilla
1 tsp. soda
1 Tbsp. vinegar

Mix red color, water rinse, and cocoa and set aside. Cream shortening and sugar. Add beaten eggs and colored paste and beat well. Sift flour and salt and add to mixture, alternating with buttermilk. Add vanilla and beat well. Remove from mixer. Mix vinegar and soda together and quickly add to batter. Mix by hand till blended. Bake in 3 layer pans that have been greased and floured. Bake at 350° till done.

Icing for Red Velvet Cake:

½ c. milk
¼ c. flour
1 c. Crisco
1 c. coconut
1 c. sugar
1 tsp. vanilla
½ tsp. salt

Cook milk, salt, and flour until thick, and then cool. Cream Crisco and sugar. Add cooked mixture and beat well. Add coconut last. Spread between layers and on top of cake.

Mrs. Robert Sebesta

BETTY CROCKER ORANGE CAKE

1 pkg. Betty Crocker Orange Kist cake mix
4 eggs
¾ c. Wesson oil
1 (6 oz.) pkg. orange Jello

Mix Jello with 1 cup hot water, and set aside to cool. Mix cake mix, eggs, Wesson oil, and cooled Jello. Beat well. Bake in greased and floured oblong pan for about 5 minutes at 350°.

Icing:

1 can Angel Flake coconut
1 medium size can crushed pineapple
1 box powdered sugar

Mix all together and spread on cake while still warm. Top with coconut.

Annie Hejl

POPPY SEED CAKE

1 pkg. white or yellow cake mix
1 c. water
½ c. liquid shortening
4 eggs
1 pkg. instant coconut cream or lemon pudding mix
4 Tbsp. poppy seed

Mix together dry ingredients; add water and liquid shortening. Add eggs, one at a time, beating well after each addition. Pour batter into well-greased and floured Bundt pan. Bake at 350° for 45 minutes. Allow cake to cool in pan for 15 minutes before removing from pan. Glaze with confectioners sugar, lemon juice, and butter.

Mrs. Adolph C. Sebesta

GINGER BREAD

½ c. shortening
½ c. sugar
½ c. light molasses
1 egg
½ c. boiling water
1½ c. all-purpose flour
¾ tsp. salt
¾ tsp. baking soda
½ tsp. ginger
½ tsp. cinnamon

Stir shortening to soften, gradually add sugar and cream together. Add egg and molasses. Beat well. Sift together dry ingredients. Add to molasses mixture, alternately with boiling water, and beat well. Bake in well-greased 8x8x2 inch pan, at 350° for 35 to 40 minutes. Serve warm.

Mrs. Martha Stephens

ANGEL FOOD CAKE

1 ¼ c. sifted flour
1 ¾ c. sugar
½ tsp. salt
1 ½ c. egg whites
1 ¼ tsp. tartar
1 tsp. vanilla
1 tsp. almond extract

Sift flour, measure it; add sugar and salt, then sift together 5 times. Beat egg whites with a rotary beater until they are foamy. Add cream of tartar. Continue beating until stiff. Do not beat to a dry stage. Blend in flavoring and fold in dry ingredients (do not stir). Pour into a 10 inch ungreased angel food pan. Bake at 325° for 1 to 1¼ hours. Cool on rack.

Elsie Muzny

FRUIT CAKE

1 lb. nuts
1 lb. dates
½ c. coconut
1 can Eagle Brand condensed milk
⅓ lb. candied cherries
⅓ lb. candied pineapple
⅓ c. white raisins

Cut nuts and fruit into small pieces and mix with condensed milk. Bake in 300° oven for 1 hour in loaf pan.

Mrs. Frank L. Jakubik

"Casting all your care upon Him; for He careth for you."

1 Peter 5:7

COCONUT CAKE

Cream together:

2 c. sugar
1 c. butter

Add 3 egg yolks and beat until light.

Sift together:

3 c. flour
3 tsp. baking powder
¼ tsp. salt

Add alternately with 1 cup milk to first mixture. Add 1 teaspoon vanilla and fold in whites of eggs, stiffly beaten. Bake at 350° in 2 large layers about 25 minutes. When cool, cover with plain frosting and coconut.

Elsie Muzny

BUTTERMILK POUND CAKE

1 c. shortening
3 c. sugar
6 eggs
2 tsp. lemon flavoring
3 c. flour
¼ tsp. soda
½ tsp. salt
1 c. buttermilk

Let eggs warm to room temperature (about 1 hour). Preheat oven to 350° and grease and flour a 10 inch tube pan. Sift flour with soda and salt; set aside. In large bowl with electric mixer at medium speed, beat shortening and sugar until light. Separate eggs, putting egg whites in small mixing bowl. Set aside. Add egg yolks one at a time to sugar mixture, beating well after each addition. Then add lemon flavoring. At low speed beat in flour mixture (in fourths) alternately with buttermilk (in thirds), beginning and ending with flour mixture. At high speed, beat egg whites until soft peaks form when beater is raised. At low speed, fold in egg whites just until blended, scraping side of bowl and guiding batter into beaters with rubber scraper. Turn batter into prepared pan. Bake 70 to 75 minutes or until cake tester inserted in center comes out clean. Cool in pan on wire rack for 15 minutes. Then turn out on rack and cool completely. Serve plain or use glaze.

Cream Cheese Glaze:

1 (3 oz.) pkg. cream cheese
1¼ c. powdered sugar
1 Tbsp. light corn syrup
1 tsp. lemon extract

Allow cream cheese to warm to room temperature (about 1 hour). At low speed, cream cheese with sugar, syrup, and lemon extract. Beat until mixed and spread on cake.

Ms. Ed. Mikeska

ORANGE SLICE CAKE

1 (1 lb.) pkg. dates
1 lb. candy orange slices
3½ c. all-purpose flour
2 c. sugar
1 c. margarine
4 eggs
½ c. buttermilk
1 tsp. soda
1 c. pecans
1 can coconut

Prepare fruit, candy, and nuts by cutting up fine and rolling in a portion of flour. Cream margarine with sugar; add eggs one at a time, blending well. Add buttermilk, fold in chopped nuts, dates, and orange slices and coconut. Bake for 3 hours at 250°. Leave cake in pan and pour following glaze over cake (pour over cake while hot).

Glaze:

1 c. confectioners sugar
1 c. orange juice

Blend well. Let cake stand overnight in pan. Wrap to keep.

Mrs. Gus Benignus

POUND CAKE

1 c. butter
2 c. sugar
2 c. flour
4 eggs
2 tsp. extract of your choice

Cream sugar and butter well. Add 2 eggs, one at a time, beating well after each. Fold in flour by thirds. Add extract and 2 more eggs. Bake in tube pan 1 hour at 350°.

Mrs. Martha Stephens

FRUIT COCKTAIL CAKE

1 can fruit cocktail, drained
1 c. flour
1 (scant) c. sugar
1 egg, beaten well
1 tsp. salt
1 tsp. soda

Mix flour, salt, sugar and soda. Put in fruit cocktail. Stir lots. Add egg. Stir well. Add ½ teaspoon lemon extract. Pour in a greased and floured 9 inch round pan. Sprinkle brown sugar and nuts over top. Bake ½ hour at 350°. Then set a couple of minutes.

Elsie Muzny

POPCORN CAKE

3 qt. popped corn
1 c. sugar
½ c. water
¼ c. Karo syrup
½ tsp. vanilla
½ tsp. vinegar
½ tsp. salt

Combine sugar, water, syrup, vanilla, vinegar and salt in quart pan. Mix and cook until syrup reaches hard ball stage. Pour syrup over popped corn and mix to coat. Press into a buttered pan. Can be decorated with assorted candies.

Shirley Sebesta

LEMON JELLO CAKE

1 pkg. yellow cake mix
1 pkg. instant lemon Jell-O pudding
4 eggs
¾ c. water
¾ c. Wesson oil

Mix ingredients well and pour into angel food cake pan. Bake 1 hour at 325°. After cake cools about 5 minutes, remove from pan.

Ice with: Juice of 1 lemon and about 1 box powdered sugar.

Georgia Kovar

SNOWBALL CAKE

3 boxes Dream Whip (49 cent size)
1 large angel food cake
Juice of 1 lemon
1 box Angel Flake coconut
4 Tbsp. cold water
1 c. white sugar
1 (No. 2) can crushed pineapple
2 env. Knox gelatine

Mix gelatine with cold water. Add 1 cup boiling water and crushed pineapple. Add sugar and lemon juice. Chill mix until partially jelled. Whip 2 boxes Dream Whip and add to gelatine mix. Line very large bowl with waxed paper. Pinch cake into small pieces. Place layer of cake and layer of gelatine mix, etc. Chill overnight. Turn out on flat plate. Whip last box of Dream Whip and put on cake. Sprinkle with coconut.

Mrs. Gus Benignus

PRIZE CAKE

1 ¾ c. flour
2 ¼ tsp. baking powder
½ c. shortening
1 c. plus 2 Tbsp. sugar
2 eggs (unbeaten)
1 tsp. vanilla
¾ tsp. salt
⅔ c. milk
⅔ c. coconut

Sift flour, baking powder and salt. Cream shortening with sugar until light and fluffy. Add eggs one at a time, beating well after each. Add flour, alternately with milk, beating until smooth. Mix in vanilla and coconut. Pour into greased and floured round 8 inch layer pans and bake at 375° for 20-30 minutes. Cool and frost.

Shirley Sebesta

CHERRY CAKE

1 lb. dates
½ lb. candied pineapple
½ lb. candied cherries
1 qt. pecans
1 c. flour
1 c. sugar
4 eggs
¼ tsp. salt
1 tsp. baking powder

Mix baking powder and salt with flour. Sprinkle over diced fruit; add pecans and mix well. Mix sugar and eggs and beat well. Pour over nuts and fruit and mix together with hands. Pour into pan lined with wax paper. Bake 1½ hours at 275°.

Georgia Kovar

FLUFFY BANANA CAKE

Sift together:

2 c. flour
½ tsp. baking powder
¾ tsp. soda
½ tsp. salt

Put into large bowl of Mixmaster:

½ c. shortening (soft)
1½ c. sugar
2 eggs (unbeaten)
1 tsp. vanilla

Beat on number 8 speed for 1½ minutes, scraping bowl while beating. Add ¼ cup buttermilk. Add sifted flour mixture with 1 cup mashed bananas. Beat on number 3 speed only enough to blend, about 2 minutes. Pour into 2 layer pans, greased and floured. Bake at 350° for about 30 minutes. Remove from pans. Cool and frost.

Elsie Muzny

OLD FASHIONED JELLY ROLL

¾ c. flour
¾ tsp. baking powder
¼ tsp. salt
1 c. tart red or plum jelly
¾ c. sugar
1 tsp. vanilla
4 eggs (at room temperature)

Combine baking powder, salt and eggs in bowl. Beat, adding sugar gradually until mixture becomes thick and light colored. Gradually fold in flour, then the vanilla. Turn into 15x10 inch pan which has been lined with wax paper and greased and floured. Bake at 400°F. for 13 minutes. Turn cake out on cloth or towel, dusted with powdered

sugar. Quickly remove paper and cut off crisp edges of cake. Roll cake, rolling cloth up in cake. Let cool 10 minutes. Unroll, spread cake with jelly and reroll. Wrap in cloth; place on cake rack to finish cooling.

Cream Jam Roll: Fold ¾ cup fruit jam into ½ cup whipped cream.

Fresh Berry Roll: Use 1 cup cream, whipped and sweetened, then sprinkle with 2 ½ cups thinly sliced strawberries.

Custard Cream Roll: Use a lemon or orange custard.

Shirley Sebesta

VANILLA WAFER CAKE

1 c. butter
2 c. sugar
6 eggs
1 large box vanilla wafers
½ c. milk
1 pkg. coconut
2 c. nuts
1 tsp. vanilla

Combine butter and sugar. Add eggs one at a time. Add crushed vanilla wafers alternately with milk. Add coconut and nuts and vanilla. Mix well. Put in greased and floured loaf pans (2) or tube pan. Bake at 275° for 1½ hours or more.

Bessie Ptacek

ORANGE SUNSHINE CAKE

¾ c. (8) egg yolks
⅔ c. sugar
1 tsp. or 2 grated orange peel
½ c. orange juice
1 c. sifted cake flour
1 c. (8) egg whites
1 tsp. cream of tartar
½ tsp. salt
⅔ c. sugar

Beat egg yolks till thick and lemon-colored; gradually add ⅔ cup sugar, beating until thick. Combine orange peel and orange juice; add to egg mixture alternately with cake flour. Beat egg whites with cream of tartar and salt till soft peaks form. Gradually add ⅔ cup sugar, beating till stiff peaks form. Gently fold into egg yolk mixture. Bake in *ungreased* 10 inch tube pan in slow oven (325°) for about 1 hour and 10 to 15 minutes. Invert; cool.

Darlene Vajdak

SOCK-IT-TO-ME CAKE

1 (1 lb. 2½ oz.) pkg. yellow cake mix
1 c. sour cream
½ c. salad oil
¼ c. sugar
¼ c. water
4 eggs
1 c. chopped pecans
2 Tbsp. brown sugar
2 tsp. cinnamon
1 c. sifted confectioners sugar
2 Tbsp. milk

1. Preheat oven to 375°F.
2. Combine cake mix, sour cream, oil, ¼ cup sugar, water, and eggs in a bowl. Mix until blended.
3. Combine pecans, brown sugar, and cinnamon. Mix well.
4. Spoon about ⅔ of the cake batter into a lightly greased 10 inch tube cake pan. Cover with pecan mixture and top with remaining cake batter. Bake for 45-55 minutes,

or until done. Cool. Remove from pan to rack.

5. Combine remaining ingredients; mix well. Stir to blend. Drizzle over cooled cake.

Darlene Vajdak

NAMELESS CAKE FROSTING

6 Tbsp. butter or oleo
1 egg yolk
3 c. powdered sugar
1½ Tbsp. cocoa
1 tsp. cinnamon
1½ Tbsp. hot coffee

Cream butter and blend in egg yolk. Sift the sugar, cocoa, and cinnamon together and add to creamed mixture alternately with hot coffee. Beat until smooth. If necessary, add a few more drops of coffee until the icing spreads easily.

Audrey Hejl

"But God commendeth His love toward us, in that, while we were yet sinners, Christ died for us."

Romans 5:8

FRUIT ICING

2 bananas, mashed up
1 small can crushed pineapple (no juice)
1 small can apricots, mashed (no juice)
Rind from ½ lemon and juice from that ½ lemon
½ stick oleo
1⅔ c. powdered sugar
Coconut (to be put on top of icing)

Put all ingredients (except coconut) into saucepan and boil until thick, about 5 minutes. Let cool for a while and put on cake. Top with coconut. Refrigerate.

Audrey Hejl

DUM DUM CAKE

1 can cherry pie filling (or your choice of filling)
1 small can crushed pineapple
1 box Duncan Hines lemon or yellow cake mix
½ stick oleo, melted
½ c. coconut
½ c. pecans

Grease a large baking dish with oleo; put pie filling and pineapple in dish; sprinkle cake mix on top. Then put melted oleo on top of cake mix. Sprinkle with coconut and pecans. Bake at 375° for 45 minutes or till golden brown.

Mrs. Polly Budig

MILKY WAY CAKE

8 Milky Way candy bars
2 sticks butter or margarine
2 c. granulated sugar
4 eggs
2½ c. plain flour
½ tsp. soda
1¼ c. buttermilk
1 c. pecans

Melt candy and 1 stick butter and set aside. Cream sugar and remaining butter; add eggs to sugar mixture. Alternate flour and soda with buttermilk; add candy bars and butter mixture. Add pecans and mix. Pour into pan. Bake at 325° for 1 hour and 10 minutes.

Milky Way Icing:

2½ c. sugar
1 can evaporated milk
1 stick butter
1 (6 oz.) pkg. chocolate chips
1 c. marshmallow creme

Cook sugar, milk, and butter until mixture forms a soft ball; set aside and add chocolate chips and marshmallow creme. Spread over cake.

Martha Royder

CHOCOLATE-CHERRY CAKE

1 fudge cake mix
1 can pie cherries
1 tsp. almond extract
2 eggs
⅓ c. oil (optional)

Mix by hand. Bake in oblong pan at 350° for 35 to 40 minutes.

Frosting:

⅓ c. milk
1 c. sugar
5 Tbsp. oleo

Cook 1 minute. Add 1 package chocolate chips. Stir until melted. Put on cake in pan.

Mable Archer

PRISM CAKE

1 pkg. lime Jello, mixed with 1½ c. water
1 pkg. orange Jello, mixed with 1½ c. water
1 pkg. raspberry Jello, mixed with 1½ c. water

Put these in refrigerator and let get real hard.

Fix 1 lemon Jello. Heat 1 small can pinepaple juice (1½ cups); add to Jello, add ¼ cup sugar. Put in refrigerator and when it gets to syrupy stage, take out and add 2 cups cream that has been whipped. Have other Jellos that have been hardened cut into small pieces and add to mixture. Pour this into an oblong pan that has been lined with graham cracker crumbs mixed with butter.

Mrs. Rayfield Slovacek

CARROT CAKE

½ tsp. salt
2 c. sifted flour
2½ c. sugar
2 tsp. baking soda
2 tsp. cinnamon
1 c. cooking oil
3 eggs
1½ tsp. vanilla
2 c. grated carrots
1 to 2 c. nuts
1 small can crushed pineapple
1 c. chopped dates

Mix and sift all dry ingredients. Add oil, eggs, and vanilla; mix again. Add carrots, nuts, pineapple, and dates. Pour into large greased and floured tube pan. Bake at 325° for 1 hour and 15 minutes.

Frosting:

1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1 pkg. powdered sugar

Cream the cream cheese and vanilla. Add sifted powdered sugar a little at a time. If too thick, add a little milk. Spread over cake.

Martha Royder

CHOCOLATE FROSTING

½ c. Crisco
1 egg
½ c. cocoa
¼ tsp. salt
4 c. confectioners sugar (sift if lumpy)
⅓ c. milk
1 tsp. vanilla

Blend Crisco, egg, cocoa, and salt. Add sugar alternately with milk and vanilla; mix until smooth and creamy. Add more sugar to thicken or milk to thin frosting if needed for good spreading consistency. Frosts two 8 or 9 inch layers or a 13x9 inch cake.

Mrs. Erma Slovacek

NEVER FAIL FROSTING

5 Tbsp. flour
1 c. milk
1 c. sugar
½ c. shortening
½ c. butter or oleo
1 Tbsp. vanilla

Mix flour and milk; heat slowly until makes thick paste. Cool in refrigerator. Combine remaining ingredients; beat until fluffy. Add flour, paste, and beat well.

Martha Royder

GOOD CAKE

3 c. flour
3 c. sugar
1 c. Crisco
5 whole eggs
1 c. buttermilk
¼ tsp. soda
1 tsp. salt
1 tsp. lemon extract
½ tsp. yellow coloring

Blend sugar and Crisco real well. Add eggs one at a time. Add soda and salt to flour and then the buttermilk. Add lemon extract and yellow coloring and mix well. Pour into greased tube pan and bake at 350° for 1½ hours.

Mary O. Fojt

HUMMINGBIRD CAKE

1½ c. cooking oil
2 c. sugar
3 eggs
1 tsp. vanilla
3 c. sifted flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
8 oz. crushed pineapple
2 bananas, chopped
½ c. coconut

Mix oil, sugar, eggs and vanilla well. Add sifted dry ingredients. Then add fruit and mix well. Bake in floured, greased tube pan at 300° for 1 hour. Add pecans if desired and some icing (do not use mixer).

Mary O. Fojt

FUNNEL CAKES

2½ c. self-rising flour
¼ c. sugar
1⅓ c. milk
2 eggs, slightly beaten
Vegetable oil
Sifted powdered sugar (optional)

Combine flour, milk and eggs in a bowl, beating until smooth. Heat ¼ inch of oil to 375° in a skillet. Cover opening of a funnel with finger. Funnel with a ⅜ inch opening works best. Pour ¼ cup batter into funnel. Hold funnel over skillet. Remove finger from funnel to release batter into hot oil, move funnel in slow circular motion to form a spiral. Fry each funnel cake 1 minute or until edges are golden. Drain on paper towel. Repeat with remaining batter. Sprinkle with powdered sugar. Yields about a dozen (5 inch) cakes.

Ollie Jakubik

SPUMONI ELEGANTE

2 c. milk
3 eggs
¼ tsp. salt
¾ c. sugar
½ tsp. orange extract
1 large lime
1 c. heavy or whipping cream
⅓ c. diced mixed candy fruit
1 large strawberry for garnish

In a heavy 2 quart saucepan with wire whisk or fork, beat milk, eggs, salt, and ¾ cup sugar until blended. Cook over medium low heat until mixture thickens and coats a spoon, about 30 minutes, stirring frequently (do not boil or mixture will curdle). Remove saucepan from heat, stir in orange extract. Pour custard mixture into medium bowl. Cover and freeze about 3 hours or until almost firm.

With back of large spoon, spread frozen mixture evenly to line inside of 8½ x 4½ inch loaf pan. Cover and freeze about 1 hour. Grate 1 teaspoon peel from half of lime; set aside. Wrap remaining lime with plastic wrap and refrigerate to use for garnish later.

In a small bowl with mixer at medium speed, beat heavy or whipping cream and ¼ cup sugar until peaks form. Fold in candied fruit and grated lime peel. Remove pan from freezer, spoon whipped cream into center of frozen custard; cover and freeze overnight or until firm.

To serve: Invert spumoni onto chilled platter for flower garnish. Cut remaining peel from reserved lime for stem and leaves, cut strawberry for petals. Garnish dessert with lime peel and strawberry slices. Makes 12 servings.

Can prepare this day ahead or up to 2 weeks ahead.

Ollie Jakubik

BOZI MILOSTI ("GOD'S FAVORS") I

3 eggs
3 Tbsp. shortening
3 Tbsp. sugar
½ tsp. salt
2½ c. flour

Mix preceding ingredients to form a dough much like a pie dough. Roll out on a floured surface very, very thin (almost as thin as paper). Cut into oblong pieces of about 2½ x 5 inches. Slit edges and fry in deep fat until lightly browned. Sprinkle with sugar. Serve warm with jelly, jam, or honey.

Mrs. Cecilia Turner, Mrs. Adolph C. Sebesta

BOZI MILOSTI ("DISAPPOINTMENTS") II

3 eggs
⅓ c. milk
½ tsp. salt
1 Tbsp. sugar
1½ c. flour (more or less)

Mix all together, then knead until smooth but not stiff. Then roll out thin and cut into squares and fry in deep fat. Sprinkle with sugar.

Ella Orsak

BOZI MILOSTI ("GOD'S FAVORS") III

3 eggs
3 Tbsp. shortening
3 Tbsp. sugar
½ tsp. salt
2½ c. flour

Mix preceding ingredients to form a dough much like pie dough. Roll out on floured surface very, very thin (almost as thin as paper). Cut into oblong pieces of about 2½ x 5 inches. Slit center and fry in deep fat until lightly browned. Sprinkle with sugar. Serve warm with jellies, jams, or honey.

Mrs. Ernest Jakubik

MARZIPAN COOKIES
(Miniature fruits and vegetables; mold by hand)

½ c. soft oleo
¼ c. sugar
⅛ tsp. almond flavoring
1¼ c. flour

Cream butter, sugar, food coloring (see note) and flavoring. Stir in flour, mix thoroughly. Shape into shape of fruit, vegetables, small animals. Place on ungreased baking sheet; chill. Bake about 30 minutes in 300° oven. *Do not brown!*

Yellow Dough: Use 2-3 drops yellow food coloring. Red Dough: Use 3 drops, or more. Experiment with other colors for the right hue.

Using a small paint brush, brush with full strength coloring for highlights. Decorate with colored sugar, whole cloves, small pieces of cinnamon stick.

Annie Hejl

CHOCOLATE BARS

4 eggs
1 box brown sugar
1 ½ c. flour
1 tsp. baking powder
¼ tsp. salt
1 c. nuts

Beat eggs well. Combine all ingredients and mix well. Line a 9x12 inch pan with wax paper. Pour mixture into pan and bake for 35 minutes at 350°. When cool, cut into squares.

Georgia Kovar

CHERRY PINEAPPLE BARS

2 c. sifted all-purpose flour
1 c. brown sugar
½ tsp. salt
1 c. butter or margarine
½ c. granulated sugar
2 Tbsp. cornstarch
1 (8¾ oz.) can crushed pineapple
2 beaten egg yolks
1 c. maraschino cherries, chopped

In small bowl, combine flour, brown sugar, and salt; cut in butter or margarine till crumbly. Set aside 1 cup crumb mixture; press remaining crumb mixture on bottom of 13x9x2 inch baking pan. Bake in 350° oven for 15 minutes. Cool slightly while preparing topping.

In saucepan, combine sugar and cornstarch. Stir in undrained pineapple and the egg yolks. Cook over medium heat, stirring constantly, till mixture thickens and bubbles. Remove from heat; stir in cherries. Spread evenly over baked layer. Sprinkle on reserved crumb mixture. Bake in 350° oven for 30 minutes more. Cool before cutting into bars. Makes 2½ dozen bars.

Mrs. Frank L. Jakubik

ORANGE BALLS

1 pkg. powdered sugar
12 oz. vanilla wafers
1 stick oleo
1 (6 oz.) can frozen orange juice

Mix everything together. Roll into small balls and roll each one in flaked coconut. Makes about 4 dozen.

Elsie Muzny

"Blessed is the man that walketh not in the counsel of the ungodly, nor standeth in the way of sinners, nor sitteth in the seat of the scornful. But his delight is in the law of the *Lord;* and in His law doth he meditate day and night."

Psalm 1:1, 2

"*Parents:* Be the soul support of your children!"

CHOCOLATE PATCH COOKIES

½ c. shortening
1⅔ c. sugar
2 tsp. vanilla
2 eggs
2 (1 oz.) sq. unsweetened chocolate, melted
2 c. sifted flour
½ tsp. salt
2 tsp. baking powder
⅓ c. milk
Powdered sugar

Thoroughly cream together shortening, sugar, and vanilla. Beat in eggs. Add melted chocolate. Blend well. Sift dry ingredients together and add to first mixture alternately with milk. Blend well. Refrigerate 5 hours. Form 1 inch balls. Roll in powdered sugar. Place 3 inches apart on greased cookie sheet. Bake at 350°F. for 15 minutes.

Lorraine Benignus

FRUIT COOKIES

Mix:

1 c. shortening
1½ c. sugar
2 eggs
1 lb. chopped dates
¼ lb. candied cherries
¼ lb. candied pineapple
2 c. nuts
1 can crushed pineapple, drained
3 c. flour sifted with 1 tsp. soda, 1 tsp. salt and 1 tsp. cinnamon

Bake at 350° for 15 minutes.

Mrs. Clarence Junek

ORANGE SLICE COOKIES

4 eggs
2¼ c. light brown sugar
2 c. flour
1 lb. orange slice candy
½ c. shortening
1 c. pecans
1 tsp. vanilla
½ tsp. salt

Add sugar and shortening to well beaten eggs. Add salt and vanilla. Mix flour with chopped candy and pecans, then add to egg mixture. Mix well, spread on well-greased and floured pan and bake at 275° for about 40 minutes. Cut into squares when cool.

Mrs. Adolph C. Sebesta

KRISPIE COOKIES

1 ¼ c. flour
½ tsp. baking soda
¼ tsp. salt
½ c. butter
1 c. sugar
1 egg
1 tsp. vanilla
2 c. Rice Krispies
1 (6 oz.) pkg. semi-sweet chocolate chips
1 c. raisins

Combine sugar and butter. Add eggs and vanilla. Add dry ingredients. Stir in Rice Krispies, semi-sweet chocolate chips, and raisins. Bake at 350° until done.

Mary Ann Gantt

CRUNCHY CHOCOLATE BARS

1 (12 oz.) pkg. (2 c.) semi-sweet chocolate pieces
¾ c. crunch style peanut butter
3 c. round oat cereal

Combine chocolate pieces and peanut butter. Cook over low heat, stirring frequently, till melted and smooth. Remove from heat; stir in cereal. Turn into waxed-paper lined baking pan; chill and cut into bars or drop by teaspoonfuls onto waxed paper. Makes about 36 pieces.

Mrs. Frank L. Jakubik

GINGER BREAD BOYS

(The pioneer women used the recipe and the children cut cookies with a knife into many different shapes.)

6 c. flour
½ tsp. salt
1 tsp. ginger (more if desired)
1 c. shortening
2 c. sugar
1 c. molasses
2 eggs, well beaten
1 Tbsp. vinegar
1 Tbsp. vanilla
3 tsp. soda, dissolved in 1 Tbsp. hot water

Cream shortening and sugar. Add molasses, eggs, vinegar and vanilla. Sift flour, salt and ginger together; add to creamed mixture alternately with soda-water. Roll out and cut. Place on greased pan. Bake 15 minutes at 375°. (This dough tends to be sticky.)

Annie Hejl

CHIPEROO BARS

⅔ c. shortening
1 lb. Imperial pure cane brown sugar
2¾ c. sifted flour
2½ tsp. baking powder
½ tsp. salt
3 eggs
1 (6 oz.) pkg. chocolate chips
1 c. chopped nuts

Melt shortening; stir in brown sugar. Mix well and cool. Sift together flour, baking powder, and salt. To shortening mixture, add eggs, one at a time, beating well after each addition. Blend in dry ingredients. Stir in chocolate chips and nuts. Pour into greased and floured pan. Bake at 350° for 25 or 30 minutes. When almost cool, cut into bars.

Georgia Kovar

OATMEAL COOKIES

Sift together into large bowl:

2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon

Add:

2 c. quick-cooking oatmeal
½ c. brown sugar, firmly packed
½ c. granulated sugar
1 c. shortening (soft)
2 eggs (unbeaten)
⅓ c. milk (sweet or sour)
1 tsp. vanilla

Add:

1 c. raisins
¾ c. pecans

Mix all together. Drop by teaspoonful on greased cookie sheet. Bake at 375° for about 12 minutes or until browned.

Elsie Muzny

BUTTER COOKIES

½ c. butter
1 c. sugar
1 egg
¾ tsp. vanilla
1½ c. flour
2 tsp. baking powder
¼ tsp. salt

Cream butter, sugar, egg, and vanilla. Then mix in dry ingredients. Chill ½ hour and bake at 375°F.

Mrs. Darlene Vajdak

SPEEDY COOKIES

1 can condensed milk
1 pkg. chocolate chips
1 c. pecans
1½ c. graham crackers
Powdered sugar

Mix first 4 ingredients. Spread mixture in wax paper lined 9x9x12 inch pan. Bake at 350° for 40 minutes. Sprinkle with powdered sugar when done.

Mary Ann Gantt

GINGER CRINKLES

⅔ c. Wesson oil
1 c. sugar
1 egg, well beaten
4 Tbsp. molasses
2 c. flour
2 tsp. soda
½ tsp. salt
1 tsp. ginger

Heat oven to 350°. Mix oil and sugar thoroughly; add egg and beat well. Stir in molasses. Sift dry ingredients and add to the batter and beat well. Have ¼ cup of sugar ready and before putting them to bake, drop the batter by teaspoon into the sugar and form a small ball coated with the sugar. Place on ungreased cookie sheet 3 inches apart. Bake 12 to 15 minutes. Cookies will flatten and crinkle. Makes about 5 dozen.

Mary O. Fojt

GRANDMOTHER'S TEACAKES

Cream together:

1 c. shortening
3 eggs
2 c. sugar
4 tsp. baking powder
4 Tbsp. sweet milk
Pinch of salt
2 tsp. vanilla
4 c. flour

Mix dry ingredients. Add to creamed mixture and place in refrigerator until chilled. Roll out and cut cookies. Bake at 375° for 8 to 10 minutes.

Mrs. Lynnwood Motl

OLD FASHIONED SUGAR COOKIES

½ c. oleo
½ c. other shortening
1½ c. sugar (either brown or white)

Cream until fluffy.

Add:

2 eggs, well beaten
1 tsp. vanilla

Sift and add with 3 tablespoons milk (alternating):

4 c. flour
4 tsp. baking powder
1 tsp. salt

This dough should be chilled overnight, but does not have to be. It works well in a cookie press. However: Roll ⅛ inch thick and cut with cookie cutters. Bake about 8 minutes at 375°. You can manipulate this dough all you want!

Annie Hejl

CORN FLAKES CLUSTERS

½ c. white corn syrup
3 Tbsp. sugar
3 Tbsp. margarine or butter
2 c. crushed corn flakes
½ c. coconut
½ c. chopped nuts
1 tsp. vanilla

Comine corn syrup, sugar, and margarine in medium sized saucepan. Bring to boil over medium heat, stirring constantly. Continue boiling 5 minutes, while stirring. Remove from heat. Add remaining ingredients; mix thoroughly. Drop by level tablespoons onto wax paper. Cool until firm. Makes about 2 dozen clusters.

Mrs. Frank L. Jakubik

"Fear thou not; for I am with thee: be not dismayed; for I am thy God: I will strengthen; yea, I will help thee; yea, I will uphold thee with the right hand of My righteousness."

Isaiah 41:10

SCOOTER DATE COOKIES

1 c. brown sugar, firmly packed
1 c. granulated sugar
1 c. vegetable shortening or margarine
3 eggs, well beaten
3 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
2 c. chopped dates
2 c. chopped nuts

Cream sugars and shortening until fluffy. Add eggs and beat well. Sift dry ingredients together and add to the creamed mixture. Stir in the dates and nuts. Drop by teaspoon on a greased cookie sheet and bake at 300° for about 12 minutes or until lightly browned. Yields 4 dozen.

Mary O. Fojt

PEANUT BUTTER COOKIES

1½ c. sifted flour
2 tsp. baking powder
½ tsp. salt
½ c. shortening
½ c. peanut butter
½ c. white sugar
½ c. brown sugar
1 egg
½ tsp. vanilla

Sift together flour, baking powder, and salt. Cream shortening, peanut butter, and sugar until light and fluffy. Beat in egg and vanilla. Add flour mixture to creamed mixture, stirring well. Form into balls the size of marbles and place 1 inch apart on ungreased baking sheet. Press crosswise with a fork. Bake at 375° for 10 to 12 minutes. Makes about 5 dozen 2 inch cookies.

Elsie Muzny

CRUNCHY JUMBLE COOKIES

1¼ c. all-purpose flour
½ tsp. baking soda
¼ tsp. salt
½ c. softened margarine
1 c. sugar
1 egg
1 tsp. vanilla extract
2 c. Kellogg's Rice Krispies cereal
1 (6 oz.) pkg. Nestle's semi-sweet chocolate morsels
1 c. seedless raisins (optional)

Sift together flour, soda, and salt; set aside. Measure margarine and sugar into large mixing bowl; beat until well-blended and smooth. Add egg and vanilla; beat well. Add sifted dry ingredients; mix until combined. Stir in Rice Krispies cereal, semi-sweet chocolate morsels and raisins. Drop by level measuring tablespoon onto lightly greased baking sheets. Bake in moderate oven at 350° for about 12 minutes or until lightly browned. Remove immediately from baking sheets; cool on wire racks. Makes about 3½ dozen cookies.

Mrs. Frank L. Jakubik

RANGER COOKIES

Cream together:

1 c. sugar
1 c. shortening
1 c. brown sugar
1 tsp. vanilla
2 eggs

Sift and measure:

2 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder

Finally add:

2 c. oatmeal
2 c. Rice Krispies
1 c. coconut
1 c. nuts

Mix well and form into balls. Bake at 350°F. for 12 minutes.

Mary Ann Gantt

FRENCH CREAM COOKIES

1 c. shortening
1½ c. sifted powdered sugar
1 tsp. vanilla
1 egg, well beaten
2 c. sifted all-purpose flour
1 tsp. soda
1 tsp. cream of tartar

Cream shortening and sugar until light and fluffy. Stir in vanilla and well-beaten egg until smooth. Sift flour, measure and sift again with soda and cream of tartar. Add flour gradually to the creamed mixture, stirring until well-mixed. Chill dough at least 10 minutes. Form into ½ inch balls, place on a baking sheet and flatten with tines of fork. Bake in moderate oven at 350° for 10 to 13 minutes or until very lightly browned. Makes about 80 cookies.

Annie Hejl

MOLASSES COOKIES

1 c. lard
½ c. sugar
1 c. molasses
1 c. sour cream
½ tsp. salt
1 tsp. soda mixed with a little hot water
2 eggs
1 tsp. ginger
½ tsp. caraway seed
½ tsp. cinnamon
½ tsp. cloves
1 tsp. nutmeg
Flour enough to make thick dough

Mix, roll out, and cut cookies with cookie cutter. Bake at 350°.

Mrs. John H. Rubach

ICEBOX COOKIES

1 c. butter or shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs
3½ c. sifted flour
¼ tsp. salt
1 tsp. vanilla
1 tsp. soda
1 tsp. hot water
1 c. pecans

1. Cream shortening. Add sugar and cream thoroughly.
2. Add eggs one at a time. Beat well after the addition of each.
3. Mix soda with hot water.
4. Add flour, soda mixture, and other ingredients to creamed mixture.
5. Shape into roll in waxed paper. Chill in refrigerator overnight, or for several hours.
6. Cut in thin slices. Place on ungreased cookie sheets.
7. Bake at 375° for about 8-10 minutes.

Mrs. Elton Hubenak

FRUIT TREATS

1½ c. sifted flour
1½ c. brown sugar
½ c. butter or margarine

Mix together flour, sugar, and butter; pat down well in buttered 9x13 inch pan. Bake at 275° for 10 minutes.

Filling:

2 eggs, beaten
1 c. brown sugar, firmly packed
½ c. drained pineapple
½ c. chopped maraschino cherries
1½ c. flaked or shredded coconut
1 c. chopped nuts
2 Tbsp. flour
½ tsp. baking powder
¼ tsp. salt
½ tsp. vanilla

Combine ingredients; spread on top of baked mixture. Bake for 20 minutes at 350°.

Frosting:

1 c. confectioners sugar
1 Tbsp. melted butter or margarine
Juice of 1 lemon

Combine ingredients; spread on warm cookies. Cut in squares.

Mary Ann Gantt

CORN FLAKES COOKIES

1 c. shortening
1 c. white sugar
1 c. dark sugar
2 eggs

Add 1 teaspoon vanilla.

Sift:

2 c. flour
1 tsp. soda
½ tsp. baking powder
1 tsp. salt

Combine shortening and sugar; blend in eggs and vanilla. Add combined dry ingredients; mix well.

Add:

2 c. oatmeal
2 c. corn flakes

Bake at 350° for 10 to 15 minutes on greased pans.

Mrs. Erma Slovacek

BOZI MILOSTI ("SUGAR PUFFS") IV

1 egg
⅛ tsp. salt
1 Tbsp. milk
1 c. all-purpose flour
Sugar or confectioners sugar
Cinnamon

Beat together egg, salt, and milk. Add enough flour to make a stiff dough. Stir until blended. Turn out on floured board and roll until thin as paper. Cover with clean towel and leave for ½ hour to dry. Cut in 1½ inch squares. Fry in deep fat until a delicate brown. Drain on absorbent paper. While hot, sprinkle with sugar and cinnamon. Temperature: 370°. Makes about 2 dozen.

Mrs. John H. Rubach

GUMDROP COOKIES

1 c. shortening
1 c. granulated sugar
1 c. brown sugar
2 eggs
2½ c. sifted enriched flour
1 tsp. salt
½ tsp. soda
1 tsp. cinnamon
1 (9 oz.) pkg. mincemeat
1 c. finely chopped California walnuts
⅔ c. finely cut green and red gumdrops or jelly strings

Thoroughly cream together shortening, sugars, and eggs. Sift together dry ingredients. Dredge mincemeat, nuts, and gumdrops in ½ cup flour mixture; stir remaining dry ingredients into creamed mixture; stir in floured gumdrops. Pack firmly into six 6 ounce frozen juice concentrate cans and freeze (slicing will be easier if you do) or chill well. Cut in ⅛ inch slices. Place ¾ inches apart on ungreased cookie sheet and top each with a pecan half. Bake in moderate oven (375°) for 6 to 8 minutes. Cool slightly before removing from pan. Makes about 7 to 8 dozen.

Tasting-Test Kitchen Note: For speed, you can roll balls of chilled dough between hands, then press flat on cookie sheet with bottom of glass. Cookies will be chewier and less crisp than if molded in cans and sliced.

Mrs. Erma Slovacek

PECAN DROPS

1 c. pecans
½ c. margarine
½ c. plus 2 Tbsp. shortening
1 c. confectioners sugar
2½ c. flour
2 tsp. vanilla

Start oven at 325°F. and chop pecans coarsely. Work margarine and shortening together until smooth. Then beat in the confectioners sugar gradually. Stir in flour, vanilla, and enough milk to hold together (approximately 2 tablespoons milk). Add pecans. Mix well and drop by teaspoon onto ungreased baking sheet. Bake 15 to 20 minutes or until a delicate light brown. Makes 4 dozen.

Mrs. Erma Slovacek

ORANGE SLICE COOKIES

1 c. granulated sugar
1 c. packed brown sugar
1 c. shortening
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
2 c. quick-cooking rolled oats
2 c. (12 oz.) candy orange slices, snipped
1 c. flaked coconut

In large mixer bowl, cream together sugars and shortening till fluffy. Add eggs and vanilla; beat well. Stir together flour, baking powder, soda and salt. Stir into creamed mixture. Stir in oats, candy and coconut. Using about 1 tablespoon mixture for each, roll into 1 inch balls. Place on greased cookie sheet. Bake in 350° oven for 10-12 minutes or till lightly browned. Remove and cool on wire rack. Yield: 6 dozen cookies.

Note: Dip kitchen shears into glass of hot water to snip candy.

Georgia Ptacek

CHERRY TARTS

Beat in mixer:

1 lb. cream cheese
2 eggs
Pinch of salt
¾ c. sugar
1 tsp. vanilla

Put 1 vanilla wafer in 1 cupcake cup on cookie sheet. Top with 1 tablespoon of mixture. Bake 15 minutes at 375°. Let cool. Put in refrigerator for 2 hours before taking cupcake paper off. Put on cherry pie filling and refrigerate.

Clara Orsak

MAGIC COOKIE BARS

½ c. butter (or margarine)
1 c. graham cracker crumbs
1 (14 oz.) can sweetened condensed milk
1 (6 oz.) pkg. chocolate chips
1 (3 oz.) can coconut
1 c. chopped nuts

Melt butter or margarine in 13x9x2 inch pan. Sprinkle graham cracker crumbs evenly on top of melted butter. Pour on milk evenly. Layer chocolate chips, coconut, then nuts. Press down gently with big spoon. Bake 25 to 30 minutes in 350° oven. Let cool, then slice into bars.

Georgia Ptacek

LEZZIES

½ c. bourbon (let stand 1 hour before using)
1½ c. sifted flour
1½ tsp. soda
1½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
¼ c. soft butter or oleo
½ c. light brown sugar
3 c. raisins

Mix bourbon and 2 eggs together and beat till smooth. Add flour mixture and blend well. Stir in raisins, 1 pound pecan halves, ½ pound citron (diced), 1 pound candied cherries. Drop on greased cookie sheet. Bake in oven at 325° for 15 minutes.

Reynalda Janac

TURTLE CAKE BARS

Mix:

1 box German chocolate cake mix
½ c. margarine
⅓ c. evaporated milk

Press half the batter into a greased 9x13 inch baking pan. Bake for 6 minutes at 350°.

Melt together:

1 (14 oz.) bag caramels
⅓ c. evaporated milk

Pour over preceding baked mixture. Sprinkle with 1 cup chocolate chips and 1 cup chopped pecans (optional). Crumble remaining cake mixture on top; bake at 350° for 15 to 20 minutes. Allow to cool completely before cutting.

Ollie Jakubik

IMPOSSIBLE COCONUT PIE

Beat 4 eggs.

Add:

1½ c. sugar
2 c. milk

Mix well.

½ c. plain flour
Pinch of salt
½ tsp. baking powder
½ stick oleo
1 tsp. vanilla
1 small can flaked coconut

Mix all together and pour into large pie pan. Bake at 350° for 30 minutes.

Elsie Muzny

LIME PIE

1 (8 inch) pie crust
1 can sweetened condensed milk
½ c. lime juice
2 eggs
¼ tsp. cream of tartar
¼ c. sugar

Combine milk, lime juice, and egg yolks. Stir till thick. Make meringue from the 2 egg whites, beating them stiff, and adding sugar and cream of tartar. Pour filling into crust, and top with meringue. Bake at 325° until meringue is golden brown.

Clayton E. Benignus

OATMEAL PIE

2 eggs, beaten
⅔ c. melted margarine
⅔ c. white sugar
⅔ c. brown sugar
⅔ c. uncooked oatmeal
¼ tsp. salt
1 tsp. vanilla
1 unbaked 8 inch pie shell

Mix all ingredients together and pour into uncooked pie shell. Bake at 350° for about 1 hour.

Mary Fojt

ICEBOX PIE

1 graham cracker crust
8 almond Hershey bars
15 large marshmallows
1 small can evaporated milk
1 box Dream Whip or whipped topping (like Cool Whip)

In double boiler, melt Hershey bars, marshmallows, and milk. Pour into crust and top with whipped cream. Place in refrigerator and let set well.

Shirley Sebesta

PECAN PIE

2 eggs, slightly beaten
1 c. light brown sugar, packed
1½ Tbsp. flour
½ c. light corn syrup
½ tsp. salt
1 Tbsp. lemon juice
1 tsp. vanilla
1 c. evaporated milk
2 c. whole pecan halves

Beat eggs; add sugar, and beat until thick and smooth. Stir flour into corn syrup; add to egg mixture. Blend in salt, lemon juice and vanilla. Stir in evaporated milk. Fill pie pan shell with pecans. Pour custard over nuts. Bake in 400° oven for 15 minutes. Reduce heat to 350° and bake 30 to 35 minutes longer or until set.

Elsie Muzny

BEST EVER APPLE PIE

Peel and slice enough apples to cover bottom of an unbaked pie shell. Sprinkle apples with ½ teaspoon nutmeg.

Mix together:

1 c. sugar
1 Tbsp. flour
¾ c. sweet cream

Pour over apples. Cover with strips of pie crust and bake in medium oven until golden brown. Makes 1 large pie.

Audrey Hejl

"If ye shall ask anything in My name, I will do it."

John 14:14

GERMAN CHOCOLATE PIE

3 c. sugar
1 Tbsp. cornstarch
1½ tsp. flour
¼ tsp. salt
2 eggs, beaten
2 sq. bitter chocolate, melted
1 stick oleo, melted
1 large can evaporated milk
1 tsp. vanilla
1½ c. coconut
1½ c. pecans
2 unbaked pie shells

Mix dry ingredients; add eggs; add chocolate, and oleo. Stir in milk; add vanilla. Put ¾ cup coconut and ¾ cup pecans in each pie crust. Pour in filling. Bake 40 minutes at 350°. Yields 2 pies.

Annie Hejl

OLD FASHIONED CHESS PIE

1¼ c. sugar
¼ c. margarine
2 or 3 eggs
1 tsp. vanilla extract
3 Tbsp. corn meal
2 Tbsp. milk
2 Tbsp. vinegar
1 unbaked 9 inch pie shell

Cream sugar and margarine; beat in eggs one at a time. Add remaining ingredients; mix well. Pour into unbaked pie shell. Bake at 325° for 45 to 60 minutes or until pie tests done.

Adolph C. Sebesta

PEACH COBBLER

Melt 1 stick butter in deep baking dish.

In another dish, mix:

1 c. flour
½ c. sugar
2 tsp. baking powder
¾ c. sweet milk

Pour mixture over melted butter. Do not stir. Pour 1 large can sliced peaches and fruit juice all over this. Do not stir. Bake at 325° for 1 hour.

Elsie Muzny

"For God so loved the world that He gave His one and only Son, that whoever believes on Him shall not perish but have everlasting life."

John 3:16, NIV

PUMPKIN PIE (9 inch)

1¾ c. mashed, cooked pumpkin
½ tsp. salt
1¾ c. milk
3 eggs
⅔ c. brown sugar
2 Tbsp. granulated sugar
½ tsp. ginger
½ tsp. nutmeg
¼ tsp. ground cloves

Mix and pour into uncooked pie shell. Bake at 425° for 45 to 55 minutes.

Mrs. Martha Stephens

COCONUT PINEAPPLE PIE

3 eggs
1 c. sugar
1 small can crushed pineapple
½ stick melted oleo
1 c. coconut
1 unbaked pie shell

Beat eggs well. Blend in the sugar, then the pineapple and melted oleo. Add the coconut. Mix well and pour into unbaked pie shell. Bake 45 minutes in a 350° oven.

Mrs. Erma Slovacek

CRISCO SINGLE CRUST
(For 9 inch pie)

1⅓ c. sifted regular flour
½ tsp. salt
½ c. Crisco
3 Tbsp. water

Preheat oven to 425°. *Sift flour before measuring;* spoon lightly into measuring cup and level without shaking or packing down. Combine flour and salt in a mixing bowl. With a pastry blender or 2 knives, cut in Crisco until uniform; mixture should be fairly coarse. Sprinkle with water, a tablespoon at a time; toss with a fork. Work dough into a firm ball with your hands. Press dough into a flat circle with smooth edges. On a lightly floured surface, roll dough to a circle about 1½ inches larger than inverted pie plate. Gently ease dough into plate. Be careful not to stretch the dough. Trim ½ inch beyond edge of plate; fold under to make a double thickness of double thickness of dough around rim and flute with fork or fingers.

For a single crust *baked with filling,* bake according to time and temperature recommended for filling used. For single crust *baked without filling,* prick bottom and sides thoroughly with a fork. Bake at 425° for 10-15 minutes or until brown as desired.

Mrs. Erma Slovacek

FOUR KEYS TO BAKING SUCCESS

1. Use quality ingredients.
2. Measure accurately.
3. Use proper equipment.
4. Use tested methods and recipes.

HINTS FOR ROLLING CRISCO CRUST

Flour surface and rolling pin. Start with dough shaped into flat circle with smooth edges. Roll from center out, using short, light strokes. Lift rolling pin just before you get to edge. Patch dough if it splits by pressing edges together. Reroll dough if you need to. You can mix pastry, wrap in foil and store in refrigerator overnight and roll next day to save time.

CRISCO PIE CRUST
(For 9 inch double crust)

2 c. sifted regular flour
1 tsp. salt
¾ c. Crisco
¼ c. water

Preheat oven. *Sift flour before measuring;* spoon lightly into nested measuring cup and level without shaking or packing down. Combine flour and salt in a mixing bowl. With a pastry blender or 2 knives, cut in Crisco until uniform; mixture should be fairly coarse. Sprinkle with water, a little at a time; toss with a fork. Work dough into a firm ball with your hands. Divide dough into 2 parts and press into flat circles with smooth edges. On a lightly floured surface, roll bottom crust to a circle about 1½ inches larger than inverted pie plate. Gently ease dough into plate. Trim edge even with plate and add filling. Roll top crust same way.

Mrs. Erma Slovacek

DANISH PUFF

1 c. sifted flour
½ c. margarine
2 Tbsp. water
½ c. margarine
1 c. water
1 tsp. almond flavoring
1 c. sifted flour
3 eggs

Heat oven to 350°. Measure first cup of flour into bowl. Cut in margarine. Sprinkle 2 tablespoons water and mix. Round into ball and divide in half. Pat dough with hands into 2 long strips, 12x3 inches. Strips should be 3 inches apart on ungreased baking sheet.

Mix the second amount of margarine and water. Bring to rolling boil. Add almond and remove from heat. Stir in flour immediately to keep it from lumping. When smooth and thick, add 1 egg at a time, beating until smooth. Divide in half and spread evenly over each piece of pastry. Bake about 60 minutes until crisp and nicely browned. Frost with powdered sugar icing and sprinkle generously with chopped nuts.

Lorraine Benignus

CHERRY DELIGHT

2 cans cherry pie filling
1 pkg. white cake mix
¼ c. butter or oleo, melted
¾ c. pecans

Put pie filling in a long baking pan. Cover with dry cake mix. Add butter, pouring all over cake mix. Sprinkle pecans over top. Bake at 350° for 1 hour.

Elsie Muzny

PIE CRUST
(Makes 2)

2 c. sifted flour
Pinch of salt
1 c. shortening

Mix together; add 5 tablespoons water. Mix well; divide roll to fit pan; trim and flute. Prick sides and bottom of crust with fork before baking. This eliminates breaking and shrinking. Bake at 425°.

Dallia Mae Junek

APPLE CHEESE CRUMB PIE

1 can apple pie filling
½ c. flour
¼ c. brown sugar
¼ c. butter
¾ c. grated cheese

Pour pie filling into unbaked pie shell. Mix flour, sugar, butter and cheese. Sprinkle over pie filling and bake 35 to 40 minutes at 375°.

Mrs. Lynnwood Motl

PEANUT BUTTER PIE

1 c. sugar
½ c. hot water
2 Tbsp. flour
½ c. cream
½ c. white syrup
3 egg yolks
4 Tbsp. peanut butter
1 tsp. vanilla

Mix: Hot water, sugar, and syrup. *Add:* Other ingredients and cook until thick. Place filling in a baked pie shell. Meringue or whipped topping may be added to the top of this pie.

Mrs. Lynnwood Motl

MERINGUE FOR PIES

Beat egg whites until stiff, gradually adding 2 tablespoons sugar for each egg white used. Spread on pie, being careful to seal meringue onto edge of pastry to prevent shrinkage. Bake in moderate oven (325°) for 20 minutes. Use 3 egg whites and 6 tablespoons sugar for one 9 inch pie.

Elsie Muzny

PECAN FRASSIES
(Individual pies)

Mix as pie dough:

1 c. flour
1 stick margarine
1 (3 oz.) pkg. cream cheese

Chill! Divide equally into 12 ungreased muffin tins. Press with fingers to fill cups. Fill with filling and bake at 350° for 15 minutes. Reduce heat to 250° and bake for 13 minutes.

Filling: Beat with a fork -

2 eggs
2 Tbsp. melted butter
½ tsp. vanilla
½ c. chopped nuts
1½ c. brown sugar

Cook over low heat until brown sugar is melted. Put in unbaked pie shells and bake as preceding.

Mrs. Lynnwood Motl

TWENTY-THIRD PSALM
(Vest-pocket edition)

Beneath me: "green pastures";
Beside me: "still waters";
With me: "my Shepherd";
Before me: "a table";
Around me: "my enemies";
After me: "goodness and mercy";
Beyond me: "the house of the Lord".

CREAM PUFFS

1 stick butter or margarine
1 c. water
½ tsp. salt
1 c. flour
4 eggs

Bring to boil the butter and water; set off fire. Add salt and cup of flour all at once (you can reheat and blend, I don't). While hot, add whole eggs, one at a time, beat after each one. When beaten, drop on greased sheet by tablespoons. Bake at 450° for 20 minutes, reduce heat to 325° and bake 25 minutes. (Yields 8 large or 10 medium.)

Filling:

1 pt. milk
¾ c. white sugar
2 Tbsp. cornstarch and 2 Tbsp. flour or 4 Tbsp. flour
2 egg yolks
½ tsp. salt
1 Tbsp. butter
1 tsp. vanilla

Heat milk to boiling; add to sugar, starch, and flour mixture. Cook in double boiler, cook until mixture thickens. Add egg yolks, beaten. Cook until thickened. Add vanilla.

Annie Holick

STRUDEL (APPLE OR PEAR)

Sift together:

2½ c. flour
Dash of salt
1 tsp. baking powder

Add (mix together):

½ c. water
1 Tbsp. vinegar
5 Tbsp. melted shortening
1 beaten egg

Mix into soft ball. Spread large, floured cloth. Place dough in center. Cover with bowl about 30 minutes. Roll and stretch till thin without tearing. Spread generously with melted butter (or margarine) till completely covered. Then spread with sugar, coconut, sliced pears or apples, cinnamon, nuts, and raisins, 2 sticks butter, and 2 cups sugar. Make 1 large or 2 small rolls. Bake slowly in generously buttered pan at 325° till golden. Baste often with juices from the roll.

Mrs. Clarence Junek

MARSHMALLOW CREAM PEACH PIE

18 marshmallows
¼ c. heavy cream, whipped
3 c. diced peaches (5 to 6 medium peaches)
1 (9 inch) graham cracker crust

Melt marshmallows in milk in top of double boiler. Cool until set. Beat until smooth; fold into whipped cream. Fold peaches into marshmallows-cream mixture. Pour into graham cracker crust. Chill several hours or until firm.

Darlene Vajdak

KARO PECAN PIE

1 c. Karo all-purpose syrup
3 eggs, slightly beaten
⅛ tsp. salt
1 tsp. vanilla
1 c. sugar
2 Tbsp. melted margarine
1 c. pecans (halves or chopped)

Mix all ingredients for filling together, adding pecans last. Pour into 9 inch unbaked pastry shell. Bake in 400° oven 15 minutes; then reduce heat to 350° and bake 30-35 minutes longer. When pie is done, outer edges of filling should be set, center slightly soft.

Darlene Vajdak

PINEAPPLE CUSTARD PIE

3 eggs
2 Tbsp. flour
1 pie shell (unbaked)
1½ c. sugar
1 c. crushed pineapple
1 Tbsp. melted butter

Beat eggs. Mix sugar and flour; add to eggs and mix well. Add pineapple. Pour into pie shell. Drizzle butter over top.

Before baking, sprinkle with the following mixture:

3 Tbsp. brown powdered sugar
3 Tbsp. flour
1 Tbsp. butter

Bake at 325° until brown.

Mary Ann Gantt

SPECIAL DEWBERRY PIE

1 unbaked pie shell
2 c. dewberries
2 eggs, well beaten
1½ c. sugar
⅓ c. flour
½ c. canned milk

Pour the berries into the pie shell. Mix custard and pour over berries. Spread topping over custard. Bake at 325° for 1 hour.

Sprinkle Topping:

4 Tbsp. brown powdered sugar
4 Tbsp. flour
2 Tbsp. butter

Mix and sprinkle.

Mary Ann Gantt

COTTAGE CHEESE PIE

Use 1 cup cottage cheese.

Combine:

½ c. sugar
2 Tbsp. flour
1 egg yolk, beaten
⅔ c. milk
2 Tbsp. butter
1 lemon (juice and grated rind)

Heat the milk; add slowly to sugar and flour, which have been combined. Then return to top part of double boiler and cook mixture until thick, stirring it constantly. Add egg and cook the mixture until the egg thickens. Add cheese, butter, and lemon. Pour into well-baked crust. Cover with meringue and brown in a slow oven. If you dislike making pie crust, the filling may be put in a baking dish, topped with meringue, browned in the oven, and served. It really is tasty and a good way to give the family more milk products.

Mrs. John H. Rubach

STRUDELLETTES

1¼ c. sifted flour
1 stick margarine (do not use butter)
3 egg yolks, beaten
1 tsp. orange rind
1 Tbsp. sugar
½ tsp. salt
1 Tbsp. orange juice
3 egg whites
½ c. sugar
1 c. ground walnuts or pecans
Powdered sugar

Sift flour into bowl. Cut in margarine with pastry knife until crumbly. Stir in egg yolks, juice, and rind; blend lightly with fork to form dough. Divide and shape into 12 small balls. Place in shallow pan, cover with wax paper and refrigerate several hours or overnight. When ready to bake, beat egg whites until foamy, add sugar slowly 1 tablespoon at a time until mixture stands in stiff peaks. Fold in nuts. Roll each ball of dough into a 4 inch round on a lightly floured pastry cloth, spread with about 2 tablespoons of nut mixture, roll up like jelly roll, arrange seam side down on ungreased cookie sheet. Bake in moderate oven at 350°F. for about 15 minutes or until golden. Cool on wire racks. Slice diagonally and sprinkle with powdered sugar.

Mary Ann Gantt

SALTINE CRACKER PIE

3 egg whites
½ c. white sugar
½ c. brown sugar
20 saltine crackers, finely crushed
4 Tbsp. margarine, melted
1 tsp. vanilla
1 c. pecans

Beat egg whites stiff. Add remaining ingredients. Bake for 20 minutes at 375°. Cool. Top with whipped cream or ice cream. Sprinkle with sweet chocolate and freeze.

Martha Royder

"And this is the confidence that we have in Him, that, if we ask any thing according to His will, He heareth us."

1 John 5:14

STREAMLINED PUFF PASTRY DOUGH

1 c. margarine
1½ c. flour
½ c. sour cream

With pastry blender, cut butter into flour until completely mixed. Stir in sour cream until thoroughly blended. Divide dough into 2 parts; wrap each and refrigerate 8 hours or overnight. Heat oven to 350°. Roll pastry on *well-floured* cloth-covered board as directed in individual recipe. Refrigerate scraps before rerolling.

Mary Ann Gantt

CREAM HORNS

Prepare Streamlined Puff Pastry Dough (preceding). Use cream horn molds or cut doubled heavy-duty aluminum foil into 8 inch squares. Fold each square into a triangle; roll into cone shape, folding the top over at wide end to make cone firm. Roll each part pastry into rectangles, 16x12 inches. Brush with Sugar Glaze (below). Cut into 24 (1 inch) strips.

Spiral dough (glazed side out) around each foil cone, overlapping ½ inch with each turn. (Be careful not to stretch dough while forming horns.) Place on side on ungreased baking sheet. Bake 20 to 25 minutes. Cool slightly before removing from foil cones. Fill with Cream-Fruit Filling (follows).

Cream-Fruit Filling: In chilled bowl, beat until stiff -

1½ c. chilled whipping cream
¼ c. plus 2 Tbsp. confectioners sugar

Fold in:

¾ c. drained fruit cocktail
½ c. nuts, chopped fine

Sugar Glaze:

3 Tbsp. sugar
1 Tbsp. water

Mix together.

Mary Ann Gantt

VANILLA ICE CREAM

2 c. sugar
6 eggs
1 Tbsp. vanilla
1 can condensed milk
½ pt. heavy cream
Milk to complete a gal.

Combine sugar, egg yolks, and condensed milk. Beat slowly with mixer, creaming well. Beat for 3 to 5 minutes, adding heavy cream gradually. Add flavoring. Beat egg whites until stiff. Fold into mixture. Add remaining milk to make 1 gallon.

Mary Ann Gantt

GRAHAM CRACKER PECAN PIE

3 egg whites
½ tsp. baking powder
1 c. sugar
1 c. graham cracker crumbs (fine)
1 c. chopped pecans
1 tsp. vanilla flavoring

Add baking powder to egg whites; beat till foamy and beginning to peak. Add sugar gradually, continue to beat until stiff. Add vanilla. Fold in graham cracker crumbs and chopped pecans. Bake in a greased pie pan for 30 minutes at 350°. Let cool thoroughly.

Whip:

½ pt. whipping cream
2 Tbsp. sugar
½ tsp. vanilla

Spread over entire pie. Refrigerate for 6 to 8 hours before serving.

Mary Lou Beckhusen

FROZEN PASSION

2 (28 oz.) bottles any flavor carbonated beverage (or four 12 oz. cans)
2 cans Eagle Brand sweetened condensed milk

For Refrigerator Freezer: Blend ingredients well. Pour into ice cube trays. Freeze until firm mush forms. Turn into chilled mixing bowl. Break up and beat until smooth with rotary or electric beater. Quickly return to ice cube trays. Freeze until firm. Use hand or electric mixer according to freezing directions.

Mary Lou Beckhusen

RAISIN PIE

1 egg
1 c. milk
1 tsp. butter
1 tsp. vanilla
2 Tbsp. flour
1 c. raisins
Coconut (as much as you like)

Cover raisins and simmer 20 minutes. Then let cool. Mix other ingredients together and cook in double boiler until thick. Pour into baked pie shell. Top with meringue and bake until golden brown.

Reynalda Janac

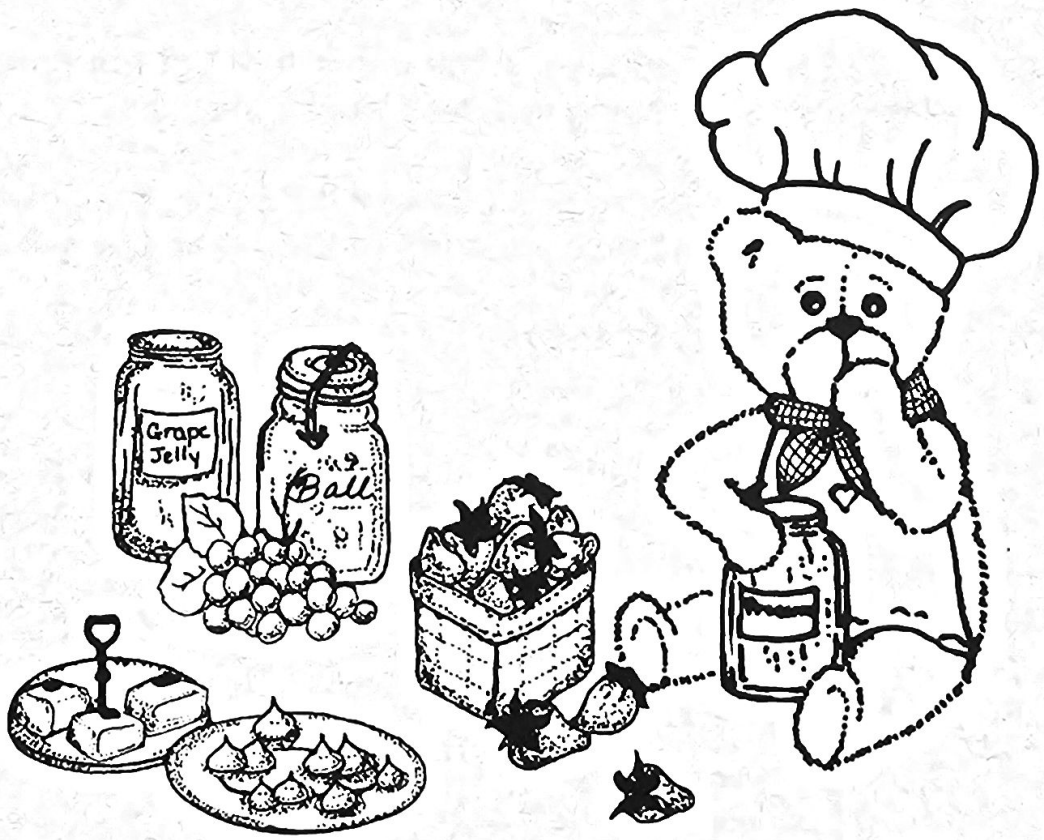
WHITE CHRISTMAS PIE

1 env. unflavored gelatin
1½ c. milk
1 c. sugar
4 Tbsp. flour
½ tsp. salt
¾ tsp. vanilla
¼ tsp. almond extract
½ c. heavy cream, whipped
1¼ c. flaked coconut
3 egg whites
Pinch of cream of tartar
1 baked 9 inch pie shell

Soften gelatin in ¼ cup water; combine milk, ½ cup sugar, flour and salt. Simmer, stirring constantly, until mixture comes to a boil. Boil for 1 minute, remove from heat. Add gelatin; stir until dissolved; chill until partially set and beat until smooth. Blend in vanilla and almond extract. Fold in whipped cream and 1 cup coconut gently. Beat egg whites until stiff peaks form; add remaining sugar and cream of tartar. Fold into gelatin mixture, pour into pie shell. Sprinkle with remaining coconut. Chill at least 2 hours or until set.

Lydia Mae Faust

Candies, Jellies, Preserves



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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CANDY, JELLY, PRESERVES

PECAN CHOCOLATE CANDY

1 can Eagle Brand milk
1 (12 oz.) pkg. semi-sweet chocolate chips

Heat together and pour over:

4 c. pecans
4 c. miniature marshmallows

Stir together real well and drop by spoon on wax paper.

Mrs. Reynalda Janac

PEANUT BRITTLE

2 c. sugar
1 c. Karo (white)
1 c. hot water

Mix together and stir until melted in iron skillet. Boil to soft ball stage.

Add:

2½ c. peanuts
2 Tbsp. butter
1 tsp. vanilla

Boil until caramel-colored and peanuts are done. Remove from fire and add 2 teaspoons soda and stir until foaming stops. Pour on greased baking tin and spread thin as it cools.

Annie Hejl

BONBONS

Mix:

½ lb. soft butter
2 boxes powdered sugar
1 can Eagle Brand milk
½ lb. coconut
4 c. pecans

Roll into balls and place on wax paper for 1 hour.

Melt:

¼ lb. paraffin
1 (12 oz.) pkg. chocolate chips

Roll balls in chocolate mixture.

Mrs. Lynnwood Motl

PECAN PRALINES

2 c. granulated sugar
1 c. brown sugar
1 c. milk
1 tsp. vanilla
1 c. pecan halves
¼ stick margarine

Add the sugars and milk, stirring constantly to full boil. Slow boil 10 to 15 minutes, or until soft ball forms in cold water. Bring back to full boil for 1 minute. Remove from heat; add butter, vanilla, and pecans. Beat with spoon until candy loses its gloss and thickens. *Quickly* drop by spoonfuls on greased back of cookie pan or waxed paper over thickness of newspaper. Add extra pecan halves to each spoonful if necessary. Cool completely and slide off pan on paper. *Do not lift off or pralines will break and crumble.*

Marcia Vajdak

DATE LOAF CANDY

3 c. sugar
1 c. milk
Pinch of salt
¼ stick margarine

Boil these ingredients until they form a soft ball in cold water.

Then add:

1 lb. dates
1 c. pecans

Then roll in an ice cold wet towel and cool. Slice when needed.

Mrs. Adolph C. Sebesta

CHOCOLATE COVERED CHERRIES

1 block of wax
12 oz. chocolate chips
1 can Eagle Brand milk
1 cube oleo
3 tsp. vanilla
Maraschino cherries
3 boxes powdered sugar

Mix 2½ boxes of powdered sugar, milk, soft oleo, and vanilla. Drain the cherries. Make balls out of the powdered sugar mixture with the cherries in the center. Place the balls on wax paper and refrigerate for 1 hour. When rolling balls, use the rest of the powdered sugar on your hands. Melt chocolate chips and wax in a double boiler. Dip balls and place on wax paper. If you have some chocolate left over, redip the balls. Use a wire dipper when dipping the cherries in the chocolate.

Mrs. Clarence Junek

DATE BALLS

1 small box dates
1 stick oleo
1 c. sugar
1 egg

Cook 8 or 9 minutes until dates melt. Remove from heat.

Add:

1 tsp. vanilla
Dash of salt
½ c. nuts
2 c. Rice Krispies

Cool. Roll into balls and roll in flaked coconut. *Do not bake!*

Mrs. Lynnwood Motl

"Jesus saith ... , I am the way, the truth, and the life: no man cometh unto the Father, but by Me."

John 14:6

"Neither is there salvation in any other: for there is none other name under heaven given among men, whereby we must be saved."

Acts 4:12

DIVINE FUDGE
(35 year old recipe)

1 c. evaporated milk
2 c. sugar
Pinch of salt
2 Tbsp. cocoa

Cook until soft ball forms when dropped in cool water. Add 1 tablespoon butter. Prepare 3 cups graham cracker crumbs.

24 marshmallows
1 c. chopped pecans

Drop marshmallows in cooked ingredients. Stir until almost dissolved. Pour in cracker crumbs and pecans and mix well until well-blended. Pour into buttered pan. Let cool. Cut into squares. Cools quickly.

Mrs. Walter J. Rubach

BUCKEYES

Cream together and roll into balls:

3 lb. powdered sugar
1 lb. oleo
2 lb. peanut butter

Melt in large pan:

1 large (12 oz.) pkg. semi-sweet chocolate chips
1 large pkg. sweet chocolate chips
½ of 1 stick paraffin

Dip the peanut butter balls into the chocolate mixture, leaving a small bit of peanut butter showing to resemble a buckeye. Use a toothpick for holding the balls. Place on wax paper to cool and harden. (Taste like Reese's Cups.)

Annie Hejl

PEANUT BUTTER CANDY

1 c. white sugar
1 c. Karo
1 (12 oz.) jar peanut butter

Bring to boil and add 4 or 5 cups Special K. Mix well and drop on waxed paper.

Mrs. Lynnwood Motl

MARTHA WASHINGTON CANDY

¼ lb. butter
2 boxes powdered sugar, sifted
1 can Eagle Brand milk
1 large pkg. coconut
3 c. nuts

Mix together and roll in balls about the size of walnuts. Slowly melt 1 block paraffin; add 1 large package of chocolate chips. Stir constantly and fast. Cook at slow heat. Dip balls in chocolate mixture with toothpicks. Cool on wax paper. Rewarm occasionally as it cools fast.

Mrs. Clarence Junek

CHOCOLATE CANDY

1⅔ c. sugar
1 small can milk
1 small pkg. chocolate chips
1 small pkg. marshmallows
1 c. pecans

Cook sugar and milk 5 minutes. Add marshmallows, chips, and pecans.

Mrs. Annie Jez

OVEN CARAMEL CORN

2 c. brown sugar
1½ sticks butter
½ c. corn syrup
6 qt. popped corn
1 tsp. salt
1 tsp. baking soda
1 tsp. butter flavoring

Boil brown sugar, butter, syrup, and salt for 5 minutes. Remove from heat and add baking soda and butter flavoring. Stir well over popped corn and spread on cookie sheet. Place in 200° oven for 1 hour, stirring at 15 minute intervals. Let cool. Store in covered container.

Mrs. Thomas Machalek

PEANUT CLUSTERS

7 or 8 oz. semi-sweet chocolate
½ lb. roasted peanuts

Melt chocolate in bowl over hot water. Remove from heat; add peanuts and stir well. Drop from teaspoon onto waxed paper. Chill for 12 hours. Makes 3 dozen.

Martha Royder

APRICOT BALLS

2 lb. dried apricots, ground
2 c. shredded coconut
⅔ c. sweetened condensed milk
Confectioners sugar

Mix apricots and coconut. Add condensed milk; blend well. Shape into balls; roll in confectioners sugar. Let stand until firm. Makes 32 balls.

Martha Royder

DIVINITY

2 c. sugar
½ c. corn syrup
½ c. water
2 egg whites
Pinch of salt
1 tsp. vanilla
½ c. chopped nuts

Boil sugar, syrup, and water to hard ball stage. Pour over egg whites, beaten stiff. Continue beating until it begins to look dull and begins to stiffen. Add salt, flavoring, and nuts. Pour into pan, leaving top slightly rough, or drop by spoonfuls onto waxed paper.

Martha Royder

CARAMELS

2 c. white sugar
1½ c. white corn syrup
1 c. butter or margarine
1 tsp. vanilla flavoring
1 c. chopped nuts (optional)
2 c. evaporated milk

Combine all ingredients except 1 cup evaporated milk. Bring to boiling point, add remaining milk, a tablespoon at a time. Keep candy boiling, stirring constantly, until mixture forms a soft ball when a small amount of mixture is dropped in cold water. Pour into greased pan, cook, cut into squares. Wrap each piece in waxed paper.

Martha Royder

"Train up a child in the way he should go: and when he is old, he will not depart from it."

Proverbs 22:6

BUTTERMILK PRALINES

2 c. sugar
1 tsp. baking soda
1 c. buttermilk
Pinch of salt
2 Tbsp. butter or margarine
2½ c. pecan halves

In large pan, combine first 4 ingredients. Cook over high heat 5 minutes or to 210°, stirring frequently and scraping bottom. Add butter and 2½ cups of pecans; stir continually and scrape sides and bottom to prevent scorching. Cook until a little mixture forms soft ball in water. Let cool a minute or two. Then beat until thickened and creamy. Drop on waxed paper.

Mary Lou Beckhusen

FUDGE

4 c. sugar
3½ or 4 Tbsp. cocoa
1 large can evaporated milk
32 large marshmallows
1 stick oleo
1 tsp. vanilla
3 or 4 c. pecans, coarsely chopped

Cook sugar, cocoa, and milk over medium heat until forms a soft ball when dropped into cold water. Remove from fire and add marshmallows, oleo, and vanilla. Beat until smooth and begins to thicken. Add pecans and pour into well-buttered pan and slice when cool. Makes about 5 pounds.

Martha Royder

QUICK FONDANT

⅔ c. (½ can or 7½ oz.) Eagle Brand sweetened condensed milk
1 tsp. vanilla extract
4¾ c. sifted confectioners sugar (about)

1. In medium sized mixing bowl, blend together Eagle Brand sweetened condensed milk and vanilla extract. Gradually stir in sugar; continue to stir until candy is smooth.
2. Mold into desired shapes.

Use Ideas for Fondant:

1. Use as filling for pitted dried dates, uncooked prunes, or between two nutmeats or glace cherry halves.
2. Form into small balls and roll in ground nutmeats or grated semi-sweet chocolate.
3. Mix in added flavoring and food coloring and form into balls or flat round candies and top each with a piece of glace fruit or nutmeat half.

Martha Royder

APRICOT COCONUT BALLS

1½ c. (6 oz.) dried apricots, ground
2 c. moist shredded coconut
⅔ c. (½ can or 7½ oz.) Eagle Brand sweetened condensed milk
Confectioners sugar (if desired)

1. In large sized mixing bowl, blend together apricots and coconut.
2. Stir in Eagle Brand sweetened condensed milk.
3. Shape into small balls and roll in sugar. Let stand until firm. Makes about 1½ dozen 1¼ inch diameter cookies.

Martha Royder

CHOCOLATE PEANUT CLUSTERS

½ lb. sweet chocolate
⅔ c. (½ can or 7½ oz.) Eagle Brand sweetened condensed milk
1 c. (5 oz.) shelled, unsalted whole peanuts*

1. In top of double boiler, melt chocolate over hot water. Remove from heat.
2. Stir in Eagle Brand sweetened condensed milk and peanuts; be sure to cover all nuts with mixture.
3. Drop teaspoonfuls onto buttered cookie sheet or large sized plate. Refrigerate several hours. Makes about 2 dozen 1¾ inch diameter candies.

* May use pecan, cashew, or walnut meats, or seedless golden dark raisins.

Martha Royder

MOLASSES TAFFY

1⅓ c. (15 oz.) can Eagle Brand sweetened condensed milk
½ c. table molasses
⅛ tsp. salt
Butter

1. In a heavy, shallow saucepan blend together Eagle Brand sweetened condensed milk, molasses and salt. Cook over medium heat, stirring constantly, to 235°F. or until a little dropped into very cold water forms a semi-firm ball which holds its shape when taken from water. Remove from heat at once.

2. Pour into buttered, large platter or 8x8x2 inch pan. Let stand until cool enough to handle.

3. Pull taffy between buttered fingers until shiny and light colored. Twist into rope about ¾ inch thick. Cut into 1 inch pieces with kitchen scissors. Makes ¾ pound.

Martha Royder

CHOCOLATE CARAMELS

1⅓ c. (15 oz. can) Eagle Brand sweetened condensed milk
1 c. light corn syrup
1 Tbsp. butter
⅛ tsp. salt
2 sq. (2 oz.) unsweetened chocolate
1 tsp. vanilla extract

1. In 1½ quart heavy saucepan, mix together ⅓ cup Eagle Brand sweetened condensed milk, corn syrup, butter, and salt. Cook over medium heat, stirring constantly, to 235°F. or until a little, when dropped into very cold water, forms a semi-firm ball which holds a soft shape when taken from water.

2. Stir in remaining cup of Eagle Brand sweetened condensed milk slowly enough to keep mixture boiling.

3. Stir in chocolate, a piece at a time. Boil until syrup temperature reaches 235°F. again. Remove from heat.

4. Stir in vanilla extract. Pour into 8x8x2 inch buttered pan. Cool.

5. With sharp knife, cut into ½ inch squares. Makes about 1 pound.

Martha Royder

PEANUT BUTTER FRUIT SQUARES

1 c. pitted, dried dates
½ c. seedless raisins
½ c. currants
¼ c. Eagle Brand sweetened condensed milk
1 c. peanut butter
Confectioners sugar

1. Force fruits through food chopper into medium sized mixing bowl.

2. Add Eagle Brand sweetened condensed milk and peanut butter; stir until blended.

3. Sprinkle bottom of 8x8x2 inch pan with sugar. Turn mixture into pan and press evenly on bottom. Sprinkle top with sugar. Refrigerate until firm.

4. Cut into 1 inch squares with sharp knife. Makes about 1⅓ pounds.

Martha Royder

DATE NUT FONDANT

⅔ c. (½ can or 7½ oz.) Eagle Brand sweetened condensed milk
1 tsp. vanilla extract
4 c. sifted confectioners sugar
1 c. finely chopped nutmeats
½ c. finely chopped, pitted dried dates
Pecan nutmeat halves

1. In large sized mixing bowl, blend together Eagle Brand sweetened condensed milk and vanilla extract.
2. Gradually stir in sugar.
3. Blend in nutmeats and dates.
4. Turn into 8x8x2 inch pan and press even on bottom. Refrigerate until firm.
5. With sharp bladed knife, cut into 1 inch squares. Top each piece with a nutmeat half. Makes about 1½ pounds.

Martha Royder

PEANUT PATTIES

Combine in saucepan and bring to a boil over medium flame:

3 c. sugar
1 c. water
1 c. light corn syrup

Cook until a small amount forms a soft ball in cold water. Remove from fire and ¼ cup butter or oleo and add 1 pound Spanish peanuts to the cooking stage. Add about ½ teaspoon of red food coloring. Beat until the mixture begins to thicken. Pour into a greased pan or platter.

Ollie Jakubik

COPY CAT CANDY

How to make chocolate peanut butter cups:

½ c. creamy or chunky peanut butter
¼ c. dark corn syrup
½ tsp. vanilla
1 c. sifted confectioners sugar
1 (12 oz.) pkg. (2 c.) semi-sweet chocolate pieces, melted

Line muffin pan cups (each 1¾ inches across top and 1 inch deep) with fluted paper cups (each with 1¼ inch base and 1 inch high). Stir together peanut butter, syrup and vanilla until blended. Gradually stir in confectioners sugar. Turn out on smooth surface and knead until smooth with hands or rolling pin. Press to 1 inch thickness; with a 1 inch round cookie cutter, cut out. Spoon half the chocolate into paper cups, about ½ teaspoon for each to cover bottom generously. Place a peanut butter round in each cup and press gently to coat sides. Spread tops of round with remaining chocolate. Chill until firm. Store in refrigerator. Makes about 3 dozen.

Ollie Jakubik

GRANNY PEANUT BUTTER SPECIAL CANDY

1½ c. fine graham cracker crumbs
1½ c. peanut butter
1 (1 lb.) box powdered sugar
2 sticks margarine
1 (6 oz.) pkg. semi-sweet chocolate chips

Mix graham crackers, peanut butter, and sugar in a 13x9 inch pan. Melt margarine and pour over mixture. Mix well, and pat even. Melt chocolate chips and spread over peanut butter mixture. Cool in refrigerator. When ready to serve, let set at room temperature a few minutes. Then cut in squares. (These taste like peanut butter candy.)

Mattie Rubach

HOME STYLE PRALINE CANDY

2 c. Imperial granulated sugar
¼ c. pure honey
1 tsp. soda
1 c. buttermilk
⅛ tsp. salt
2 Tbsp. butter or margarine
2½ c. pecan halves
⅓ c. crushed pecans
1 c. coconut

In large (3½ quart) heavy saucepan, combine sugar, soda, buttermilk, honey and salt. Cook over high heat about 5 minutes (or to 210°F. on candy thermometer); stir often and scrape bottom pan. Mixture will foam up. Add butter or margarine and 2 cups pecan halves. Over medium heat, continue cooking, stirring constantly and scraping bottom and sides of pan until candy reaches soft ball stage at 234° on candy thermometer. Remove from heat and cool slightly, about 2 minutes. Beat with spoon until thick and creamy. Place crushed pecans and coconut on a cookie sheet. Then drop from tablespoon onto the cookie sheet and roll into the crushed pecans and coconut. After rolling each tablespoon of mixture, then place onto sheet of aluminum foil or waxed paper. Let cool. Decorate with remaining pecan halves. Makes about 20 pralines, 2 inches in diameter.

Sarah Rosenkranz

RED PEPPER JELLY

4 medium red peppers (1½ lb.)
3¼ c. sugar
½ c. cider vinegar
1 tsp. hot red pepper sauce
1 (3 oz.) pouch liquid pectin

1. Wash peppers, cut in halves; remove and discard stems, ribs and seeds. Cube peppers. Blend the peppers until finely chopped.

2. Strain peppers to get 1 cup juice. Discard pepper solids or reserve for other recipes.

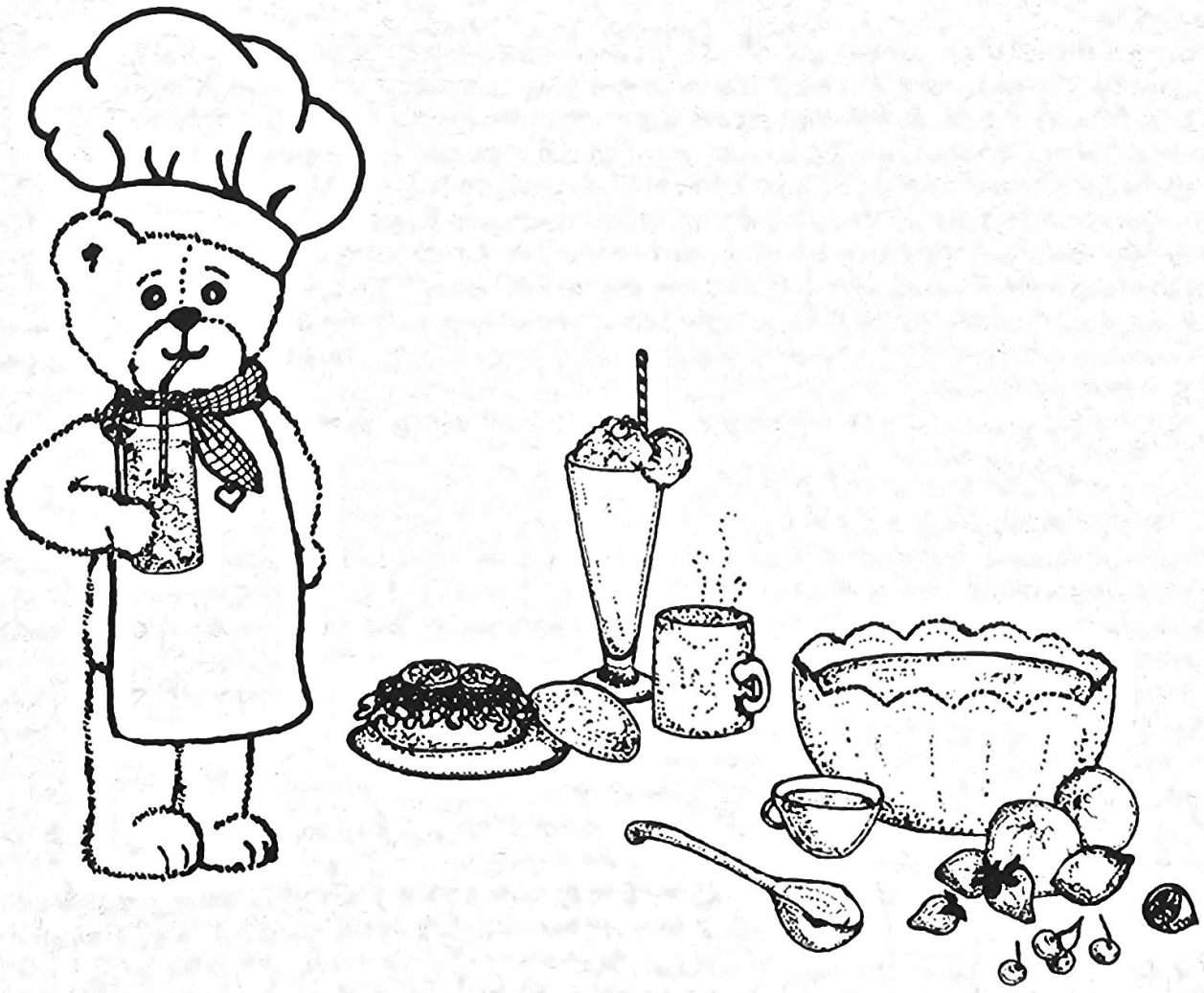
3. In a 5 quart saucepan, combine red pepper juice, sugar, vinegar and red pepper sauce. Over high heat, bring to a boil, stirring constantly. Quickly stir in pectin; boil hard 1 minute, stirring constantly.

Remove from heat, skim off foam quickly and ladle into 4 hot, sterilized half pint jars. Cover at once with ⅛ inch hot paraffin. Seal jars with lids, cool and label. Makes 4 jars.

Ollie Jakubik

Notes

Beverages, Microwave, Miscellaneous



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

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BEVERAGES, MICROWAVE, MISCELLANEOUS

PERCOLATOR CIDER

Place in basket:

½ c. brown sugar
1 tsp. whole cloves
Dash of pepper
1 tsp. whole allspice
¼ tsp. salt
3 broken sticks cinnamon

Fill the bottom with apple juice, about 2 quarts, and perk.

Mrs. Martha Stephens

GOLDEN PUNCH

1 (46 oz.) can pineapple juice
1 (6 oz.) can frozen lemonade
1 (12 oz.) can frozen orange juice
1 c. sugar, dissolved in 1 qt. water

Mix and pour over ice.

Add:

1 qt. ginger ale
1 qt. club soda

Lorraine Benignus

GLORIFIED KOOL-AID

Mix:

2 pkg. Kool-Aid
1 (12 oz.) can pineapple juice
1 small can frozen lemonade
Sugar to taste

Add water to make 1 gallon.

Mrs. Lynnwood Motl

"Jesus answered and said unto her, Whosoever drinketh of this water shall thirst again: But whosoever drinketh of the water that I shall give him shall never thirst; but the water that I shall give him shall be in him a well of water springing up into everlasting life."

John 4:13, 14

MARGIE'S INSTANT SPICED TEA

½ c. Tang
⅓ c. instant tea
¼ tsp. ground cinnamon
⅛ tsp. ground cloves
¼ c. sugar
3 Tbsp. sweetened lemonade mix

Use 2 heaping teaspoons per 1 cup hot water.

Margie Nohra

OLD VIRGINIA WASSAIL

2 qt. sweet apple cider
2 c. orange juice
1 c. lemon juice
Juice from 2 (No. 2) cans pineapple juice
1 stick whole cinnamon
1 tsp. whole cloves
Sugar or honey to taste

Combine ingredients and bring to a simmer. Strain and serve hot.

Mrs. Edmund Sebesta, Sr.

WASSAIL I

2 qt. apple cider
2 c. Awake (orange juice)
1 (26 oz.) can pineapple juice
½ c. lemon juice
½ c. sugar
3 cinnamon sticks
3 whole cloves

Bring to a hard boil and drain (if desired) or just pick out spices. If refrigerated, keeps a long time.

Mrs. Betty Schoenemann

WASSAIL II

2 qt. apple cider
2 c. Awake (after it has been mixed with water)
1 (26 oz.) can pineapple juice
½ c. lemon juice
½ c. sugar
3 cinnamon sticks
3 tsp. whole cloves

Mix together and bring to a boil; do not boil too long. Then strain spices out. This will keep several weeks if refrigerated.

Mrs. Charlie Orsak

COCOA MIX

7 oz. Coffee-mate
1 (8 qt.) pkg. instant milk
1 (1 lb.) box Hershey's instant cocoa
⅔ c. powdered sugar

Add ¼ to ⅓ cup mix to 1 cup boiling water for hot chocolate.

Mrs. Lynnwood Motl

NO COOK ICE CREAM

4 eggs
1 c. sugar
1 can condensed milk
1 large can evaporated milk
1 Tbsp. vanilla
Milk (to finish)

Beat eggs well; add sugar and mix well. Add condensed milk, evaporated milk, and vanilla. Finish out with regular milk. Pour into freezer.

Mrs. Georgia Kovar

SOFT BUTTER

1 lb. margarine, softened
1 c. Wesson oil
1 c. buttermilk

Whip together with mixer.

Annie Hejl

STUFFED BELL PEPPERS

Cut tops from bell peppers and remove seeds. Slowly melt Velveeta cheese; remove from fire.

Add:

Chopped onions
Chopped nuts
Pimientos

Fill pepper shells and chill. Slice thin and serve on crackers.

Mrs. Clarence Junek

"As newborn babes, desire the sincere milk of the Word, that ye may grown thereby."

1 Peter 2:2

HOMEMADE COTTAGE CHEESE

Heat thick clabber, stir occasionally until hot enough that you cannot hold your finger in it. *Do not boil.* Drain through a colander for several hours until all of the whey is drained. For use in making cheese, on fruit, or on Kolaches.

Lydia Mae Faust

HOMEMADE CHEESE

1 lb. cottage cheese
1 tsp. baking soda
1 tsp. salt

Mix well together by hand and let set 3 to 4 hours or overnight in the refrigerator. (It will have a melted look.)

In a heavy skillet, put ⅓ cup butter and ⅓ cup cream; let melt slightly. Add the cottage cheese mixture and heat at a low temperature, stirring constantly until all is dissolved and creamy looking. Let bubble for 1 minute. Add caraway seed, pimento, or hot pepper for variety.

Pour into bowl or oblong pan; let set in the refrigerator. Serve with crackers.

Lydia Mae Faust

LEMON MILK SHERBET

7 Tbsp. fresh lemon juice
1 c. sugar
3⅓ c. milk or milk and cream

Dissolve sugar in lemon juice. Add gradually to milk. If milk curdles, it's O. K. Pack in airtight container and freeze.

Mrs. Walter Rubach

BUTTERMILK SHERBET

2 c. buttermilk
1 c. sugar
1 (8 oz.) can crushed, undrained pineapple
1 tsp. vanilla
2 egg whites

Combine all ingredients except egg whites; mix well. Put in airtight container and freeze mixture until slushy. Beat egg whites until stiff but not dry. Add buttermilk mixture; beat well. Pour into airtight container and freeze. Yields 1 quart.

Mrs. Walter Rubach

PARTY MINTS

1 (1 lb.) pkg. powdered sugar
½ c. margarine, softened
2 Tbsp. evaporated milk
4 to 5 drops peppermint flavoring
Few drops of desired food coloring

Combine all ingredients in a large mixing bowl. Beat at high speed of electric mixer until well blended; then knead until smooth.

Shape mints in rubber candy molds, and place on baking sheets. Cover with a paper towel, and let stand overnight to harden. Yield: 8½ to 9 dozen mints.

(Optional: After removing candy from molds may sprinkle with granulated sugar.)

Georgia Ptacek

Notes

Notes

INDEX OF RECIPES

APPETIZERS, PICKLES, RELISHES

BREAD AND BUTTER PICKLES 5
CATSUP 2
CHILI SAUCE 5
CRANBERRY CONSERVE 2
GLORIA'S KITCHEN SINK SALAD DRESSING 2
GREEN TOMATO PICKLES 4
HOMEMADE COLE SLAW DRESSING 1
KRAUT 3
MIXED PICKLES 5
MRS. GUSTA'S DILL PICKLES 4
MRS. RUST'S SALTY DILL PICKLES 4
OLD FASHIONED PICKLES 6
PEACH AND CANTALOUPE CONSERVE 2
PEAR PRESERVES 6
PEAR RELISH 6
PICKLED BEETS 7
PICKLED BELL PEPPERS 4
PICKLED OKRA 6
QUICK METHOD KRAUT 3
SPINACH DIP 1
SQUASH RELISH 7
TEX-MEX DIP 1
TORTILLAS WITH CHEESE 2

SOUPS, SALADS, VEGETABLES

ACORN SQUASH 18
APRICOT SALAD 15
ARTICHOKE CASSEROLE 22
BAKED BEAN POT 20
BAKED BEANS 20
BAKED CORN 17
BAKED SQUASH 18
BEAN SALAD 11
BEET SALAD RING 14
BROCCOLI-CHEESE-RICE CASSEROLE 21
CARROT SALAD 13
CHERRY DREAM SALAD 13
COKE SALAD 10
COLORADO DELIGHT SALAD 13
CORN CASSEROLE 17
CORN CHOWDER 23
CRANBERRY SALAD 10
CREOLE GREEN BEANS 24
EGGPLANT DRESSING 22
ENGLISH PEA SALAD 11
FRENCH FRIED ONIONS 19
FRESH GREEN BEANS 22
GRILLED OR ROASTED CORN ON COB 24
JELLO SALAD 12
LETTUCE LAYERED SALAD 15
LIME JELLO SALAD 9
MANY BEAN SOUP 9
MARGIE'S RICE 23
MARGIE'S SALAD DRESSING 10
MEXICAN GREEN SALAD 12
ORANGE DUMP SALAD I 12
ORANGE DUMP SALAD II 12
PINEAPPLE LEMON JELLO SALAD 16
PINEAPPLE LEMON JELLO SALAD 14
PINEAPPLE-ORANGE SALAD 16
POTATO CASSEROLE 19
POTATO SOUP 20
POTATO SOUP 9
PRAYER FOR APPRECIATION 14
RICE AND BROCCOLI CASSEROLE 21
RICE CASSEROLE 23
SAUERKRAUT 24
SAVORY TURNIP GREENS 25
SCALLOPED CORN 17
SEVEN-LAYER SALAD 16
SEVEN-UP SALAD 13
SNAPPY GREEN BEANS 24
SOUR SOUP - KYSELICA 19
SPANISH CABBAGE 18
SPANISH TOMATO RICE 23
SPICY APPLE MOLD 15
STEWED CABBAGE 18
STRAWBERRY HAPPY SALAD 11
STUFFED TOMATOES 17
SUMMER POTATO SALAD 16
SWEET AND SOUR CARROT SALAD 10
SWEET POTATO SPECIAL 25
SWEET POTATO-PINEAPPLE CASSEROLE 21
SWEET POTATOES WITH MARSHMALLOWS 22
TEN-DAY COLE SLAW 15
TEXAS RICE-BROCCOLI 21
THREE DAY COLE SLAW 18
TURNIP CASSEROLE 20
WILTED LEAF LETTUCE 11

MAIN DISHES

A PRAYER OF THANKS 37
A SUPPER DISH 37
BAKED CHICKEN AND DUMPLINGS 39
BAKED SPAGHETTI AND BACON 32
BARBECUE SAUCE 42
BEANS AND FRANKS 33
BEEF BURGER SPECIAL 27
BEEF TACOS 35
BREAST OF CHICKEN SUPREME 40
BUFFET CASSEROLE 44
BUSY DAY BOY SCOUT DINNERS 36
CHEESE-STUFFED MEAT PATTIES 41
CHICKEN CHUNKS 43
CHICKEN FRIED STEAK 27
CHICKEN IN BISCUIT 39
CHICKEN SPAGHETTI 35
CHICKEN SPAGHETTI 30
CHOW MEIN CASSEROLE 39
COMPANY CASSEROLE 33
CORNY CASSEROLE 36
CREAMED CHICKEN 36
DEER SAUSAGE 41
GRAND-PAIS OYSTER OR CLAM STEW 29
HAMBURGER HASH 35
HAMBURGER SHORTCAKE 36
HAMBURGER STROGANOFF 41
HUNGARIAN STUFFED CABBAGE 29
ITALIAN BEEF SUPPER 42
LEMON-FLAVORED VEAL STEW 38
MACARONI-CHICKEN DISH 33
MARGIE'S STUFFED SQUASH 34
MEAT LOAF 35
MEAT LOAF 27
MEXICAN CASSEROLE 43
MEXICAN CASSEROLE 31
MORE 34
NEW ORLEANS SEAFOOD GUMBO 27

OVEN BARBEQUED SPARERIBS 31
PORK AND BEANS 37
PORK CHOP CASSEROLE 37
PORK CHOP CASSEROLE 28
PORK CHOP CASSEROLE 28
SALMON BALLS 38
SAUCE-TOPPED MEAT LOAF 31
SAUSAGE CHEESE BALLS 32
SAVORY STUFFED CABBAGE 29
SHRIMP DIP 38
SHRIMP DIP 28
SHRIMP JAMBALAYA 42
SIMPLY DELICIOUS SKILLET DINNER 33
SQUIRREL AND DUMPLINGS 41
STROGANOFF 30
SUPPER ON BREAD SLICE 32
SWEDISH MEATBALLS 39
TASTY TUNA 40
TERIYAKI STEAK 31
TEXAS HASH 37
TONGUE 32
TUNA CASSEROLE 38
UPSIDE DOWN CHEESE 'N BEEF CORN BREAD 40
VIVA LA CHICKEN 34

BREADS, ROLLS, PASTRIES

ANGEL BISCUITS 48
ANGEL GINGERBREAD 52
BANANA BREAD 52
BASIC SWEET DOUGH 46
CINNAMON ROLLS 53
COTTAGE CHEESE FILLING FOR ROLLS 45
DANDY DOG MIX 51
DOUGHNUTS I 50
DOUGHNUTS II 50
DUMPLINGS 53
DUMPLINGS 49
FRENCH BREAD 55
FRENCH CRULLERS 52
GINGERBREAD 51
GOLDEN CORN BREAD 48
HOMEMADE BREAD 47
HOMEMADE EGG NOODLES 55
JALAPENO CORN BREAD 49
KOLACE 47
KOLACHES 45
MEXICAN CORN BREAD 49
PANCAKES 51
PEACH DUMPLINGS 53
POP-UP BREAD 46
POPPY SEED ROLL 54
POTATO DUMPLINGS - BRAMBOROVE KNEDLIKY 56
PRUNE DUMPLINGS - SVESKOVE KNEDLIKY 54
REFRIGERATOR ROLLS 46
RICKY SKAGGS' FRIED CORN BREAD 53
SWEET POTATO DOUGHNUTS 50
SWEET ROLL DOUGH 45
SWISS CORN MEAL BREAD 48
YEAST BISCUITS 55
YEAST DOUGHNUTS 50

CAKES, COOKIES, DESSERTS

ANGEL FOOD CAKE 63
APPLE CHEESE CRUMB PIE 88
APRICOT NECTAR CAKE 58
BANANA SPLIT CAKE 58
BEST EVER APPLE PIE 84
BETTY CROCKER ORANGE CAKE 62
BOZI MILOSTI ("DISAPPOINTMENTS") II 72
BOZI MILOSTI ("GOD'S FAVORS") I 72
BOZI MILOSTI ("GOD'S FAVORS") III 72
BOZI MILOSTI ("SUGAR PUFFS") IV 81
BUTTER COOKIES 76
BUTTERMILK POUND CAKE 63
CAJUN SHEATH CAKE 60
CARROT CAKE 69
CHERRY CAKE 66
CHERRY DELIGHT 87
CHERRY PINEAPPLE BARS 73
CHERRY TARTS 82
CHIPEROO BARS 75
CHOCOLATE BARS 73
CHOCOLATE FROSTING 70
CHOCOLATE PATCH COOKIES 74
CHOCOLATE-CHERRY CAKE 69
COCONUT CAKE 63
COCONUT PINEAPPLE PIE 86
CORN FLAKES CLUSTERS 77
CORN FLAKES COOKIES 80
COTTAGE CHEESE PIE 91
CREAM HORNS 92
CREAM PUFFS 89
CRISCO PIE CRUST 86
CRISCO SINGLE CRUST 86
CRUNCHY CHOCOLATE BARS 75
CRUNCHY JUMBLE COOKIES 78
DANISH PUFF 87
DUM DUM CAKE 68
FLUFFY BANANA CAKE 66
FOUR KEYS TO BAKING SUCCESS 86
FRENCH CREAM COOKIES 79
FRESH APPLE CAKE 59
FROZEN PASSION 93
FRUIT CAKE 63
FRUIT CAKE 57
FRUIT COCKTAIL CAKE 65
FRUIT COCKTAIL CAKE 59
FRUIT COOKIES 74
FRUIT ICING 68
FRUIT TREATS 80
FUDGE CAKE 57
FUNNEL CAKES 71
GERMAN CHOCOLATE PIE 85
GINGER BREAD 62
GINGER BREAD BOYS 75
GINGER CRINKLES 76
GOOD CAKE 70
GRAHAM CRACKER PECAN PIE 93
GRANDMOTHER'S TEACAKES 77
GUMDROP COOKIES 81
HEAVENLY HASH CAKE 59
HINTS FOR ROLLING CRISCO CRUST 86
HUMMINGBIRD CAKE 71
ICEBOX COOKIES 79
ICEBOX PIE 84
IMPOSSIBLE COCONUT PIE 83
KARO PECAN PIE 90
KRISPIE COOKIES 75
LEMON JELLO CAKE 65
LEZZIES 82
LIME PIE 83
MAGIC COOKIE BARS 82
MARSHMALLOW CREAM PEACH PIE 90
MARZIPAN COOKIES 72
MERINGUE FOR PIES 88

MILKY WAY CAKE 68
MOLASSES COOKIES 79
NAMELESS CAKE FROSTING 68
NEVER FAIL FROSTING 70
OATMEAL COOKIES 76
OATMEAL PIE 84
OLD FASHIONED CHESS PIE 85
OLD FASHIONED JELLY ROLL 66
OLD FASHIONED SUGAR COOKIES 77
ORANGE BALLS 73
ORANGE SLICE CAKE 64
ORANGE SLICE COOKIES 82
ORANGE SLICE COOKIES 74
ORANGE SUNSHINE CAKE 67
PEACH COBBLER 85
PEANUT BUTTER COOKIES 78
PEANUT BUTTER PIE 88
PECAN DROPS 81
PECAN FRASSIES 88
PECAN PIE 84
PIE CRUST 87
PINEAPPLE CAKE 57
PINEAPPLE COCONUT POUND CAKE 61
PINEAPPLE CUSTARD PIE 90
POPCORN CAKE 65
POPPY SEED CAKE 62
POUND CAKE 64
PRISM CAKE 69
PRIZE CAKE 66
PRUNE CAKE 60
PUMPKIN PIE 85
RAISIN PIE 93
RANGER COOKIES 79
RECIPE FOR A HAPPY DAY 60
RED VELVET CAKE 61
SALTINE CRACKER PIE 92
SCOOTER DATE COOKIES 78
SEVEN-UP CAKE 58
SEVEN-UP CAKE 58
SNOWBALL CAKE 65
SOCK-IT-TO-ME CAKE 67
SPECIAL DEWBERRY PIE 90
SPEEDY COOKIES 76
SPUMONI ELEGANTE 71
STREAMLINED PUFF PASTRY DOUGH 92
STRUDEL (APPLE OR PEAR) 89
STRUDELLETTES 91
TURTLE CAKE BARS 83
TWENTY-THIRD PSALM 89
VANILLA ICE CREAM 93
VANILLA WAFER CAKE 67
WHITE CHRISTMAS PIE 94

CANDY, JELLY, PRESERVES

APRICOT BALLS 98
APRICOT COCONUT BALLS 100
BONBONS 95
BUCKEYES 97
BUTTERMILK PRALINES 99
CARAMELS 99
CHOCOLATE CANDY 98
CHOCOLATE CARAMELS 101
CHOCOLATE COVERED CHERRIES 96
CHOCOLATE PEANUT CLUSTERS 100
COPY CAT CANDY 102
DATE BALLS 96
DATE LOAF CANDY 96
DATE NUT FONDANT 101
DIVINE FUDGE 97
DIVINITY 99
FUDGE 99
GRANNY PEANUT BUTTER SPECIAL CANDY 102
HOME STYLE PRALINE CANDY 103
MARTHA WASHINGTON CANDY 98
MOLASSES TAFFY 100
OVEN CARAMEL CORN 98
PEANUT BRITTLE 95
PEANUT BUTTER CANDY 97
PEANUT BUTTER FRUIT SQUARES 101
PEANUT CLUSTERS 98
PEANUT PATTIES 102
PECAN CHOCOLATE CANDY 95
PECAN PRALINES 95
QUICK FONDANT 100
RED PEPPER JELLY 103

BEVERAGES, MICROWAVE, MISCELLANEOUS

BUTTERMILK SHERBET 108
COCOA MIX 106
GLORIFIED KOOL-AID 105
GOLDEN PUNCH 105
HOMEMADE CHEESE 107
HOMEMADE COTTAGE CHEESE 107
LEMON MILK SHERBET 108
MARGIE'S INSTANT SPICED TEA 105
NO COOK ICE CREAM 106
OLD VIRGINIA WASSAIL 106
PARTY MINTS 108
PERCOLATOR CIDER 105
SOFT BUTTER 107
STUFFED BELL PEPPERS 107
WASSAIL I 106
WASSAIL II 106